

SUMMARY OF AFFIDAVIT.

SECTION 1—Decedent's Free Estate and property aggregable therewith	As sworn: to be filled in by applicant	As assessed: to be filled in at Estate Duty Office
<b>A. Rate of Duty</b>		
Account 1 —		
Account 2 —		
Account 3, Part I—		
(a) Total .....	\$	
Other aggregable property on which duty is NOT being paid on this Affidavit (From Account 3, Part II) .....		
(b) Total for the Rate .....	\$	
<b>B. Value on which duty is to be now paid (as (a) above) .....</b>	\$	
Deduct Value of interests in expectancy on which payment of duty is to be deferred ..	\$	
Value of property remaining ..	\$	

SECTION 2—Computation of Duty	On Sworn Value	On Assessed Value
(This calculation will, if preferred, be made in Estate Duty Office)		
Appropriate rate on value as at Section 1A(b) is .....	%	
<b>Section 1B</b>		
\$ ..... @ .....%		
Interest thereon at 4% from date of death .....		
..... to ..... (6 months)		
Interest at 8% from .....		
to ..... (..... years ..... days)		
Total duty and interest .....	\$	

Name of Solicitor (if any) .....  
 If communications are to be sent to the Solicitor, the executor shall sign here.

FORM 2.

ACCOUNT FOR THE COMMISSIONER.  
 (Estate Duty Ordinance, Cap. 111, section 3).

For use where there is property passing on the death for which any person other than the executor is accountable.

Note.—The Chinese characters should be given (in addition to any romanized equivalent) in the case of all Chinese names.

(1) All "aliases" must be shown in addition to the name.  
 (2) Insert address, occupation or personal description.  
 (3) Insert the name, address, description of each person who joins in the Affidavit or Affirmation.

IN THE ESTATE OF (1) .....  
 of (2) ..... deceased.  
 I/We\* (3) .....

make oath/do solemnly and sincerely affirm\* and say as follows:—

1. I/We\* (4) .....  
 .....  
 and as such I am/we are\* accountable for the duty in respect of certain of the property passing on the death of the above-named ..... deceased who died on ..... aged ..... at (5) .....

2. The Statement 1 hereto annexed is a true and accurate statement of the particulars and value of the property for which I am/we are\* accountable.

3. The Statement 2 hereto annexed is a true and accurate statement of the particulars and value, so far as I am/we are\* aware, of all the property passing at the death for which I am/we are\* not accountable.

4. (6) (a) An affidavit/affirmation\* for the Commissioner has been delivered on ..... in respect of the estate of the deceased.

(b) So far as I am/we are\* aware no affidavit/affirmation\* for the Commissioner has been delivered by the executor to the estate.

\*Delete as necessary.

All of which is true to the best of my/our\* knowledge and belief.

Affirmed Sworn at ..... day of ..... 19 , the same having been duly interpreted to the deponent/affirmant in ..... dialect of the Chinese language by (Name) Sworn Interpreter.

(Signature)

Before me,

A Commissioner, etc.

Affirmed Sworn at ..... day of ..... 19 , the same having been duly interpreted to the deponent/affirmant in ..... dialect of the Chinese language by (Name) Sworn Interpreter.

(Signature)

Before me,

A Commissioner, etc.

Affirmed Sworn at ..... day of ..... 19 , the same having been duly interpreted to the deponent/affirmant in ..... dialect of the Chinese language by (Name) Sworn Interpreter.

(Signature)

Before me,

A Commissioner, etc.

Schedules to be annexed here.

STATEMENT 1.

Property passing on the death for which the person(s) making the affidavit/affirmation\* is/are\* accountable.

Table with 3 columns: Particulars of Title, Particulars of the Property, Value on the date of death. Includes a note (a) Value of property for which the present deponent(s) is/are\* accountable.

STATEMENT 2.

Other property of the deceased known to exist but for which the person(s) making the affidavit/affirmation\* is/are\* not accountable.

Note.

If the executor has delivered or is about to deliver an affidavit for the Commissioner it is sufficient to say so here.

Table with 2 columns: Particulars, Value. Includes a note: Value of the property for which present deponent is not accountable.

Name of Solicitor (if any) ..... If communications are to be sent to the Solicitor the deponent(s) must sign here.

\* Strike out the alternative which does not apply.

RECEIPT FOR DUTY AND INTEREST.

Received this ..... day of ..... 19 .....  
the sum of \$ ..... for estate duty and interest thereon.

(Signature) .....  
*Deputy Commissioner of Estate Duty.*

\_\_\_\_\_

*A. H. Apprey*  
*Clerk of Councils.*

COUNCIL CHAMBER,  
14th July 1970.

INTERPRETATION AND GENERAL CLAUSES  
ORDINANCE.

(Chapter 1).

SPECIFICATION OF PUBLIC OFFICE.

In exercise of the powers conferred on him by section 43 of the Interpretation and General Clauses Ordinance, the Governor hereby specifies the public office mentioned in the first column of the Schedule hereto for the purpose of the particular sections of the Ordinance mentioned opposite such public office in the second column of the Schedule hereto.

SCHEDULE.

Public Office.	Ordinance or Section of Ordinance for which specified.
Director of Public Works	Sand Ordinance (Chapter 147) Sections 2 and 3

By Command,

*James*

*Acting Colonial Secretary.*

8th July 1970.

**INTERPRETATION AND GENERAL CLAUSES  
ORDINANCE.**

(Chapter 1).

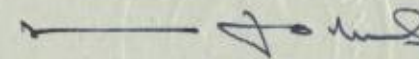
**SPECIFICATION OF PUBLIC OFFICE.**

In exercise of the powers conferred on him by section 43 of the Interpretation and General Clauses Ordinance, the Governor hereby specifies the public office mentioned in the first column of the Schedule hereto for the purpose of the particular subsections of the sections of the Ordinance mentioned opposite such public office in the second column of the Schedule hereto.

**SCHEDULE.**

Public Office.	Ordinance and Sections for which specified.
Commissioner of Labour	Employment Ordinance (Chapter 57) sections 3(2)(e), 21(2)(e), 21(2)(i), 21(3) and 32(2).

By Command,



*Acting Colonial Secretary.*

*13th July 1970.*



WORKMEN'S COMPENSATION ORDINANCE.

(Chapter 282).

**WORKMEN'S COMPENSATION (AMENDMENT)  
REGULATIONS 1970.**

In exercise of the powers conferred by section 51 of the Workmen's Compensation Ordinance, the Commissioner of Labour has made the following regulations—

1. These regulations may be cited as the Workmen's Compensation (Amendment) Regulations 1970.

Citation.

2. The First Schedule to the principal regulations is amended by deleting Forms 2 and 2A and substituting the following—

Amendment of  
First Schedule.  
(Cap. 282, sub. leg.)

"FORM 2.

[reg. 4.]

WORKMEN'S COMPENSATION ORDINANCE.

(Chapter 282).

Section 15.

*Notice by Employer of the Death of a Workman or of an Accident to a Workman Resulting in Death or Incapacity.*

(To be completed and returned in duplicate to the Labour Department within 7 days of the accident).

To the Commissioner of Labour,  
Hong Kong.

Name of injured workman (Surname first)	Sex	Age	Identity Card Number

Address

Occupation	Date of injury	Time of injury a.m./p.m.*

Nature of injury	Result of injury—Injury/Death*
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Describe in detail how the accident happened

Place of injury

If injury is due to machinery, state:

Type of machine	Was the machinery power-driven Yes/No*
Part causing injury	Was the machinery in motion Yes/No*

Name of employer

Address	Telephone Number
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If accident resulted in death, Police not notified/notified\* at .....  
..... Station.

Name of next-of-kin	Relationship
---------------------	--------------

Address

The wages of the workman at the time of accident were \$...../  
day/week/month.\*

For the preceding twelve months or total period of employment, if less  
than twelve months, the following additional information is provided:

Average wages	\$...../day/week/month.*
Average wages for regular overtime worked	\$...../day/week/month.*
Additional allowance or bonus of constant nature	\$...../day/week/month.*
Total:	\$...../day/week/month.*

Was free food provided by the employer?	Yes/No*
Was free accommodation provided by the employer?	Yes/No*

Was the employer insured against liabilities under the Workmen's Com-  
pensation Ordinance? Yes/No\*

Name of insurance company	Policy Number
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Signature .....

Position .....

(Chop of company) Date .....

\* Delete whichever is not applicable.

FORM 2A.

[reg. 4.]

WORKMEN'S COMPENSATION ORDINANCE.

(Chapter 282).

Section 15.

*Notice by Employer of the Death or Incapacity of a Workman  
due to Occupational Disease.*

(To be completed and returned in *duplicate* to the Labour Department  
*within 7 days* of the incapacity or death).

To the Commissioner of Labour,  
Hong Kong.

Name of injured workman (Surname first)	Sex	Age	Identity Card Number
--	-----	-----	----------------------

Address

Occupation

Duration of employment

from ..... to .....

Disease suffering from

Date of onset of the occupational disease

.....

Types of work attributed to the occupational disease:—

The occupational disease resulted in death/partial/total\* incapacity of a permanent/temporary\* nature

Name of employer

Address

Telephone Number

If accident resulted in death, Police not notified/notified\* at ..... Station.

Name of next-of-kin

Relationship

Address

The wages of the workman at the time of accident were \$...../ day/week/month.\*

For the preceding twelve months or total period of employment, if less than twelve months, the following additional information is provided:

Average wages \$...../day/week/month.\*

Average wages for regular overtime worked \$...../day/week/month.\*

Additional allowance or bonus of constant nature \$...../day/week/month.\*

Total: \$...../day/week/month.\*

Was free food provided by the employer? Yes/No\*

Was free accommodation provided by the employer? Yes/No\*

Was the employer insured against liabilities under the Workmen's Compensation Ordinance? Yes/No\*

Name of insurance company

Policy Number

I intend/do not intend\* to dispute the workman's claim to compensation on the following grounds:—

Signature .....

Position .....

(Chop of company)

Date .....

\* Delete whichever is not applicable.

*R. ng. T. Hesterington*

Commissioner of Labour.

30th June 1970.

*Explanatory Note.*

*(This Note is not part of the regulations, but is intended to indicate their general purport).*

These regulations prescribe new forms of notices to be given to the Commissioner of Labour by employers, in respect of their employees, of accidents resulting in incapacity or death or of incapacity or death due to an occupational disease.

職工賠償條例（即香港法例第二八二章）  
一九七零年職工賠償（修訂）規例

註 釋

（本文並非該規例之任何部份，而祇係以簡述該規例之大意為目的）。

本規例旨在規定新訂之通知書表格，以備僱員於遭遇意外事件而引致其喪失工作能力或死亡時或因患上職業病而致喪失工作能力或死亡時由僱主將其事通知勞工處長。

PROTECTION OF WOMEN AND JUVENILES ORDINANCE.

(Chapter 213).

PROTECTION OF WOMEN AND JUVENILES (PLACES OF REFUGE) (AMENDMENT) REGULATIONS 1970.

In exercise of the powers conferred by section 39 of the Protection of Women and Juveniles Ordinance, the Governor in Council has made the following regulations—

1. These regulations may be cited as the Protection of Women and Juveniles (Places of Refuge) (Amendment) Regulations 1970.

Citation.

2. The principal regulations are amended by adding, after regulation 8, the following—

Addition of new regulation 9 and Schedule. (Cap. 213, sub. leg.)

"Prescribed form for purposes of section 34A of the Ordinance. Schedule.

9. The form set out in the Schedule is prescribed for the purposes of subsection (3) of section 34A of the Ordinance.

SCHEDULE. [reg. 9.]

PROTECTION OF WOMEN AND JUVENILES ORDINANCE. (Chapter 213).

ORDER FOR DETENTION IN PLACE OF REFUGE.

HONG KONG IN THE MAGISTRATE'S COURT AT ..... JUVENILE COURT.

To each and all of the police officers of the said Colony and to the Superintendent of ..... a place of refuge provided under the Protection of Women and Juveniles Ordinance .....

..... being a child [or young person] in respect of whom an application has been made to the Juvenile Court sitting at .....

..... on the ground that he/she is in need of care or protection: .....

The hearing of the case being adjourned.

[You, the said police officers, are hereby commanded to convey the said child [or young person] to the said place of refuge and there to deliver him/her to the said superintendent together with this order: and]†

You, the said superintendent, are hereby commanded to detain him/her until the ..... day of ..... 19.....\*


And you, the said police officers, are further commanded to convey the said child [or young person] on the said ..... day of ..... 19..... in the ..... noon before the Juvenile Court sitting at ..... to be further dealt with according to law.

Dated this ..... day of ..... 19 ..

(L.S.) .....  
Magistrate.

Note: † Delete if child or young person already detained in the place of refuge.

\* The period of detention must not exceed twenty-eight days."

  
Clerk of Councils.

COUNCIL CHAMBER,  
21st July 1970.

#### Explanatory Note.

(This Note is not part of the regulations, but is intended to indicate their general purport).

These regulations contain the form of an order for detention in a place of refuge made by a juvenile court under section 34A of the Protection of Women and Juveniles Ordinance.

保護婦孺條例（即香港法例第二一三章）  
一九七零年保護婦孺（收容所）（修訂）規例

#### 註釋

（本文並非該規例之任何部份，而祇係以簡述該規例之大意為目的）。

本規例載有關於兒童法庭在根據保護婦孺條例第三十四甲款頒發羈押於收容所之命令時所用之表格款式。

## ESTATE DUTY (FORMS) NOTICE 1970.

### CORRIGENDUM.

It is hereby notified that the Estate Duty (Forms) Notice 1970, published as Legal Notice No. 108 of 1970, is corrected—

(a) in paragraph 1, by substituting "January 1971" for "September 1970"; and

(b) in Form 1 in the Schedule—

(i) by inserting "I.R.E.D. 1" beneath "[para. 2.]";

(ii) by substituting "romanized" for "Romanised" in the second sentence at the beginning of the Form;

(iii) by substituting "grant\* resealing of grant" for

"grant resealing of grant" in paragraph 1;

(iv) by substituting "Part II" and "Part I" respectively for "Part 2" and "Part 1" in paragraph 4;

(v) by substituting "(ii)" for "(i)" in the second place where it occurs in question 3(b) in the Table headed "QUESTIONNAIRE.";

(vi) by deleting the full stop after "8" in item 6 in the second column of the Table headed "CLASS OF PROPERTY.";

(vii) by inserting a comma after "rent" in instruction (j)(i) in the first column of the Table headed "CLASS OF PROPERTY."; and

(viii) by substituting "Persons" for "Person" in paragraph (i) of STATEMENT "X".

TAX RESERVE CERTIFICATES ORDINANCE.

(Chapter 289).

TAX RESERVE CERTIFICATES (FOURTH SERIES)  
(AMENDMENT) RULES 1970.

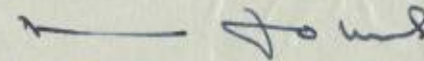
In exercise of the powers conferred by section 3 of the Tax Reserve Certificates Ordinance, the Governor has made the following rules—

1. These rules may be cited as the Tax Reserve Certificates (Fourth Series) (Amendment) Rules 1970. Citation.

2. The Schedule to the principal rules is amended in paragraph 1 of the Instructions in Form 1 by deleting "refunded to the holder" and substituting the following— Amendment of Schedule.  
(Cap. 289, sub. leg.)

"dealt with in accordance with rule 8 of the Tax Reserve Certificates (Fourth Series) Rules".

By Command,



Acting Colonial Secretary.

22nd July 1970.

*Explanatory Note.*

(This Note is not part of the rules, but is intended to indicate their general purport).

These rules correct an error in the wording in paragraph 1 of the Instructions in a Tax Reserve Certificate so as to clearly indicate on the certificate that any balance after payment of tax will be dealt with in accordance with rule 8 of the principal rules.

儲稅券條例（即香港法例第二八九章）  
一九七零年儲稅券（第四輯）（修訂）規則

註 釋

（本文並非該規則之任何部份，而祇係以簡述該規則之大意為目的）。

本規則第二款規定由一九七零年七月一日起將儲稅券所應得之規定利息率增至每年四厘半。

本規則第三款將儲稅券上「須知事項」第一段內一項措詞上之錯誤更正，以便在券上清楚註明：凡繳稅後所餘之款額將按照原有規則第八款予以處理。

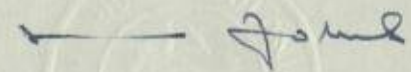
MERCHANT SHIPPING ORDINANCE.

(Chapter 281).

**MERCHANT SHIPPING (CONTROL OF PORTS)  
(AMENDMENT) REGULATIONS 1970  
(COMMENCEMENT) NOTICE 1970.**

In exercise of the powers conferred by paragraph (1) of regulation 2 of the Merchant Shipping (Control of Ports) (Amendment) Regulations 1970, the Governor hereby appoints the 31st day of July 1970 as the day on which regulation 3 of the said regulations shall come into operation.

By Command,



*Acting Colonial Secretary.*

27th July 1970.

PUBLIC HEALTH AND URBAN SERVICES ORDINANCE.

(Chapter 132).

**FOOD AND DRUGS (COMPOSITION AND LABELLING)  
(AMENDMENT) REGULATIONS 1970.**

In exercise of the powers conferred by section 55 of the Public Health and Urban Services Ordinance, the Governor in Council has made the following regulations—

1. These regulations may be cited as the Food and Drugs (Composition and Labelling) (Amendment) Regulations 1970. Citation.
  
2. Regulation 2 of the principal regulations is amended— Amendment of regulation 2.  
(Cap. 132, sub. leg.)
  - (a) by inserting after the definition of "container" the following new definition—


"meat" means the flesh of—
    - (a) any animal; or
    - (b) any bird,  
intended for human consumption;"
  - (b) by substituting a semicolon for the full stop at the end of the definition of "sell"; and
  - (c) by inserting after the definition of "sell" the following new definition—

"tenderized meat" means meat which has been treated with proteolytic enzymes or meat derived from live animals or birds which have been so treated."
  
3. The Second Schedule to the principal regulations is amended by inserting after item 8 the following new item— Amendment of Second Schedule.

"9. Tenderized meat.

  - (a) Every container containing tenderized meat shall be clearly and legibly marked with the words "TENDERIZED MEAT" in capital letters and the Chinese characters (加工製嫩肉類).
  - (b) In the case of tenderized meat which is not made up in or on a container, a label or ticket clearly and legibly marked with the words "TENDERIZED MEAT" in

capital letters and the Chinese characters (加工製嫩肉類) shall be affixed or attached to that meat.”.

  
Clerk of Councils.

COUNCIL CHAMBER,  
4th August 1970.

*Explanatory Note.*

*(This Note is not part of the regulations, but is intended to indicate their general purport).*

The effect of these regulations is to require that meat which has been tenderized will be marked to show that it has been so tenderized.

公眾衛生及市政事務條例 (即香港法例第一三二章)  
一九七零年食物及藥劑 (成份及標紙) (修訂) 規例

註 釋

(本文並非該規例之任何部份，而祇係以簡述該規例之大意為目的)。

本規例之制訂，旨在規定凡經加工製嫩之肉類均須清楚標明該肉類係經加工製嫩者。

LEGAL PRACTITIONERS ORDINANCE.  
(Chapter 159).

STUDENTS (AMENDMENT) (NO. 2) RULES 1970.

In exercise of the powers conferred by section 73 of the Legal Practitioners Ordinance, the Committee of The Law Society of Hong Kong, with the approval of the Chief Justice, has made the following rules—

1. These rules may be cited as the Students (Amendment) (No. 2) Rules 1970.

Citation.

2. Rule 6 of the principal rules is amended—

Amendment  
of rule 6.  
(Cap. 159, sub. leg.)

(a) by being renumbered as paragraph (1) thereof; and

(b) by inserting after paragraph (1) the following new paragraph—

“(2) A person may apply to enter into articles for a reduced term by virtue of having taken a degree at a university other than a university specified in the Second Schedule to the Students Regulations 1962; in such case he shall lodge at the Society's office an application in accordance with Form 17 in the First Schedule or in such other form as the Society may from time to time prescribe, together with a certificate from the Registrar or other appropriate official of the university where he graduated and such other evidence as the Society may require.”.

First  
Schedule,  
Form 17.

3. Rule 9 of the principal rules is amended in paragraph (2) by deleting the full stop at the end thereof and substituting the following—

Amendment  
of rule 9.

“, save that—

- (a) during the first year of such period an articulated clerk who has previously passed in five or six heads of that examination may present himself once for re-examination in the head or heads which he has previously failed; and
- (b) during such period an articulated clerk may present himself not more than twice for Head (ii) Accounts in the Part II examination and may be allowed up to one month's absence from the office of his principal in order to prepare for that paper, such period

of absence to be reckoned as if it were a period of employment with the principal and as good service under articles."

Amendment  
of First  
Schedule.

4. The First Schedule to the principal rules is amended by inserting after Form 16 the following new form—

"FORM 17. [rule 6.]

STUDENT RULES.

APPLICATION FOR A REDUCTION IN THE TERM OF ARTICLES  
BY A GRADUATE OF A UNIVERSITY OTHER THAN  
A RECOGNIZED UNIVERSITY.

To: The Secretary,  
The Law Society of Hong Kong.

I, <sup>(a)</sup> ,  
of <sup>(b)</sup> ,  
hereby apply that the term of articles applicable to me shall be the term that would have been applicable had I taken a degree at a university specified in the Second Schedule to the Students Regulations 1962.

I produce the following evidence of having taken a degree at a university other than a university specified in the said Schedule. <sup>(c)</sup>

Dated this            day of            19   .

(Signed)

(a) Full name of applicant.

(b) Address.

(c) This will normally be a certificate from the University Registrar or other appropriate official and should set out full details of the degree."

Amendment  
of Second  
Schedule.

5. The Second Schedule to the principal rules is amended by deleting paragraph 2 and substituting the following—

"2. In the case of a person who, before entering into articles—

- (a) has taken a degree, not being an honorary degree, at the University or any university specified in the Second Schedule to the Students Regulations 1962, or is in a position to supplicate for such degree; or
- (b) has taken a degree, not being an honorary degree, at a university other than—
  - (i) the University; or
  - (ii) a university specified in the Second Schedule to the Students Regulations 1962,

and has by virtue thereof successfully applied to the Society for a reduction in the term of his articles,

and who has passed the Part I examination or has been granted total exemption therefrom, the term shall be two and a half years; or, if he has neither passed the Part I examination nor been granted total exemption therefrom, the term shall be three years."

T. S. LO,  
Chairman.

PETER C. WONG,  
Member.

A. R. CHETLE,  
Member.

I. R. A. MACCALLUM,  
Member.

G. SINCLAIR STEVENSON,  
Member.

C. H. WONG,  
Member.

D. Q. CHEUNG,  
Member.

CHARLES C. C. SIN,  
Member.

P. P. Y. YUEN,  
Member.

CELINA LAW,  
Secretary.

Dated this 30th day of July 1970.

Approved this 29th day of July 1970.

*A. D. Scholde*

Acting Chief Justice.

Explanatory Note.

(This Note is not part of the rules, but is intended to indicate their general purport).

These rules bring rules 6 and 9 of the principal rules into line with the Training Regulations of the Law Society of England and Wales.

A graduate of a university which is not mentioned in the Second Schedule to the Students Regulations 1962 may now apply to the Society for a reduction of the term of articles and if his application is successful, the term of articles will be the same as if he were a graduate at a university so mentioned. Rules 2 and 5 which amend rule 6 and the Second Schedule to the principal rules respectively provide accordingly.

Subject to certain conditions, an articled clerk may now, during the period of two years after passing the Part I examination, sit for Head (ii) of the Part II examination and the heads of that examination which he has failed previously and he may be granted leave of absence for that purpose. Rule 3 provides accordingly.

Rule 4 inserts a new Form 17 in the First Schedule for use in an application for reduction of the term of articles.

律師業條例（即香港法例第一五九章）  
一九七零年學員（修訂）（第二號）規則

註釋

（本文並非該規則之任何部份，而祇係以簡述該規則之大意為目的）。

本規則將原有規則第六及第九款修訂，使之與英格蘭暨威爾斯律師會所制訂之訓練規例趨於一致。

凡大學畢業生如其讀之大學係未有列名於一九六二年學員規例內開第二附表者，現均可向香港律師會申請減短見習期限，如申請獲准者，則其見習期限即可與畢業於該附表所載之大學者相同。本規則第二及第五款分別將原有規則第六款及第二附表加以修訂以便制訂是項規定。

除受若干條件限制外，任何見習學員現均可在獲得第一部考試合格後之兩年內參加第二部考試中第(ii)項目及前此未獲合格項目之考試並可獲准請假預備應考。本規則第三款即制訂是項規定。

本規則第四款加插一項新訂第十七款表格在第一附表內以供申請減短見習期限者使用。

TAX RESERVE CERTIFICATES ORDINANCE.  
(Chapter 289).

TAX RESERVE CERTIFICATES (FOURTH SERIES)  
(AMENDMENT) RULES 1970.

儲稅券條例（即香港法例第二八九章）  
一九七零年儲稅券（第四輯）（修訂）規則

CORRIGENDUM.

更正啟事

The undermentioned Chinese translation of the Explanatory Note is substituted for the translation attached to L.N. 114 of 1970—

茲將一九七零年法例告示第一一四號之註釋之中文譯文撤銷而以下述中文譯文替換之——

“註釋

（本文並非該規則之任何部份，而祇係以簡述該規則之大意為目的）。

本規則將儲稅券上「須知事項」第一段內一項措詞上之錯誤更正，以便在券上清楚註明：凡繳稅後所餘之款額將按照原有規則第八款予以處理。”

**BRITISH NATIONALITY (MISCELLANEOUS PROVISIONS)  
ORDINANCE.**

(Chapter 186).

**BRITISH NATIONALITY (MISCELLANEOUS PROVISIONS)  
ORDINANCE (AMENDMENT OF SCHEDULE)  
ORDER 1970.**

In exercise of the powers conferred by section 5 of the British Nationality (Miscellaneous Provisions) Ordinance, the Governor in Council has made the following order—

1. This order may be cited as the British Nationality (Miscellaneous Provisions) Ordinance (Amendment of Schedule) Order 1970.

Citation.

2. The Schedule to the principal Ordinance is deleted and replaced by the following—

Deletion and replacement of Schedule.  
(Cap. 186.)

"SCHEDULE.

[s. 4.]

TABLE OF FEES.


Matter in which fee may be taken.	Amount of fee.	To whom fee is to be paid.
	\$	
1. Registration of a woman who is a British protected person or an alien as a citizen under s. 6(2) of the British Nationality Act 1948.	40.00	Director of Immigration.
2. Registration of a woman as a British subject under s. 1 of the British Nationality Act 1965.	40.00	The same.
3. Registration of a minor who is a British protected person or an alien as a citizen under s. 7 of the British Nationality Act 1948—		
(a) Subject as hereinafter provided, where the minor is a British protected person;	140.00	} The same.
(b) Subject as hereinafter provided, where the minor is an alien;	280.00	

Matter in which fee may be taken.	Amount of fee.	To whom fee is to be paid.
	\$	
If the application for the minor's registration was made at the same time as an application by one of his parents for a certificate of naturalization;	40.00	} The same.
If the application for the minor's registration was made at the same time as an application for the registration of another minor child of the same parent, except in the case of the first child registered in pursuance of those applications.	40.00	
4. Registration of a stateless person as a citizen under s. 1 of the British Nationality (No. 2) Act 1964.	40.00	The same.
5. Grant of a certificate of naturalization—		} The same.
(a) To a British protected person;	280.00	
(b) To an alien.	600.00	
6. Grant of a certificate of citizenship in case of doubt.	300.00	The same.
7. Registration of a declaration of intention to resume British nationality.	40.00	The same.
8. Registration of a declaration of renunciation of citizenship other than a declaration made in the circumstances mentioned in s. 1(1)(a) of the British Nationality Act 1964.	40.00	The same.
9. Supplying a certified true copy of any notice, certificate, order, declaration or entry given, granted or made by or under the British Nationality Act 1948.	10.00	The same.

Saving.

3. Any fee payable in respect of an application for the grant of a certificate of naturalization made prior to the coming into operation of this order shall be payable at the rate specified

in the Schedule to the principal Ordinance as if this order had not been made.

  
Clerk of Councils.

COUNCIL CHAMBER,  
11th August 1970.

*Explanatory Note.*

(This Note is not part of the order, but is intended to indicate its general purport).

Paragraph 2 of this order specifies a new table of increased fees for grants of certificates of naturalization and other matters under the British Nationality Acts.

Paragraph 3 provides that the fees payable in respect of an application for naturalization made before this order comes into operation shall be payable on the old scale of fees.

英國國籍（各項規定）條例（即香港法例第一八六章）  
一九七零年英國國籍（各項規定）條例（修訂附表）令

註釋

（本文並非該法令之任何部份，而祇係以簡述該法令之大意為目的）。

本法令第二款載有新收費表，表內開列根據英國國籍法簽發歸化英籍證明書及辦理其他事項時所收之費用，按該等費用較前此為高。

第三款規定，凡在本法令實施之前已申請歸化英籍者，其應繳之有關費用仍以舊收費率為準。



119

IMMIGRATION (CONTROL AND OFFENCES)  
ORDINANCE.  
(Chapter 243).

IMMIGRATION (CONTROL AND OFFENCES)  
(AMENDMENT) REGULATIONS 1970.

In exercise of the powers conferred by section 47 of the Immigration (Control and Offences) Ordinance, the Governor in Council has made the following regulations—

1. These regulations may be cited as the Immigration (Control and Offences) (Amendment) Regulations 1970. Citation.
2. Regulation 9 of the principal regulations is amended—Amendment of regulation 9. (Cap. 243, sub. leg.)
  - (a) in paragraph (1) by deleting “emergency certificate” and substituting the following—  
“emergency passport”;
  - (b) by deleting paragraph (2) and substituting the following—  
“(2) Any certificate of identity issued under this regulation, shall be valid—
    - (a) for a period of five years from the date of issue thereof and shall be renewable for one further period of five years; or
    - (b) for one journey out of the Colony and a subsequent return journey to the Colony within a period of twelve months from the date of issue thereof.

(3) An emergency passport issued under this regulation shall be valid for a period not exceeding twelve months from the date of issue thereof.”.
3. Regulation 11 of the principal regulations is revoked. Revocation of regulation 11.
4. Regulation 13 of the principal regulations is amended—Amendment of regulation 13.
  - (a) by deleting paragraphs (1) and (2) and substituting the following—  
“(1) The Director may issue to any person, on payment of the prescribed fee, a re-entry permit which shall be valid—
    - (a) for a period of five years from the date of issue thereof and shall be renewable for one further period of five years; or

(b) for a period not exceeding six months from the date of issue thereof and shall not be renewable.

(2) A re-entry permit valid for five years shall be sufficient authority within the Colony for the person described therein to re-enter the Colony on any number of occasions during the period for which the permit is valid.”;

(b) in paragraph (3) by deleting “three” and substituting the following—  
“six”.

Amendment of regulation 14.

5. Regulation 14 of the principal regulations is amended by deleting “or 11, emergency certificates” and substituting the following—

“, emergency passports”.

Amendment of regulation 16.

6. Regulation 16 of the principal regulations is amended in the proviso to paragraph (1) by deleting “Hong Kong currency at the rate of eighty cents to one English shilling” and substituting the following—

“the equivalent amount of Hong Kong currency”.

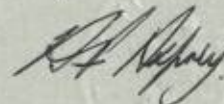
Deletion and replacement of Sixth Schedule.

7. The Sixth Schedule to the principal regulations is deleted and replaced by the following—

“SIXTH SCHEDULE. [reg. 16.]

Item	Document or circumstance.	Fee. \$
1.	Passport ... ..	60
2.	Passport of restricted validity ... ..	40
3.	Extending for the first time the validity of a passport of restricted validity ... ..	20
4.	Emergency passport ... ..	12
5.	Making or forwarding, or both, a request or recommendation to any authority of a foreign state, Commonwealth country, colony, Protectorate, Protected State or Trust Territory for the issue or renewal of a passport or other travel document or document of identity or for the grant of a visa or entry permit ... ..	6
6.	Seaman's identity book valid for 5 years ... ..	15
7.	Renewal of seaman's identity book valid for 5 years ... ..	10
8.	Seaman's certificate of nationality and identity ... ..	10
9.	Renewal of seaman's certificate of nationality and identity ... ..	10

Item.	Document or circumstance.	Fee. \$
10.	Entry visa ... ..	18
11.	Transit visa ... ..	4
12.	Extension of stay ... ..	30
13.	“Class A” extension of stay ... ..	50
14.	Certificate of identity under regulation 9(2)(a) valid for 5 years ... ..	40
15.	Renewal of certificate of identity under regulation 9 valid for 5 years ... ..	20
16.	Certificate of identity under regulation 9(2)(b) valid for one journey ... ..	15
17.	Re-entry permit valid for 5 years ... ..	10
18.	Renewal of re-entry permit valid for 5 years ... ..	10
19.	Re-entry permit valid for a period not exceeding six months ... ..	2
20.	Entry permit for resident of Macau valid for one visit to be made within a period of three months from the date of issue ... ..	10
21.	Entry permit for resident of Macau valid for any number of journeys within a period of twelve months from the date of issue ... ..	25
22.	Entry permit ... ..	30
23.	Entry permit—reduced rate ... ..	2
24.	Endorsement to—	
	(i) passport;	} ... .. 5.”.
	(ii) certificate of identity;	
	(iii) re-entry permit;	
	(iv) entry permit for resident of Macau	

  
Clerk of Councils.

COUNCIL CHAMBER,  
11th August 1970.

Explanatory Note.

(This Note is not part of the regulations, but is intended to indicate their general purport).

Regulations 2 and 4 amend regulations 9 and 13 of the principal regulations by providing that certificates of identity and re-entry permits for multiple journeys shall be valid for 5 years and that a re-entry permit for a single journey shall be valid for 6 months.

Regulation 3 revokes regulation 11 of the principal regulations. Certificates of identity under the regulation are not issued and the regulation is not needed.

Regulation 5 makes consequential amendments to regulation 14.

Regulation 6 amends regulation 16 of the principal regulations by providing that if a visa fee of a foreign country differs from the visa fee specified in the Sixth Schedule, the fee payable on a visa granted to a national of that country shall be the visa fee payable in the United Kingdom converted into the equivalent amount of Hong Kong currency.

Regulation 7 replaces the Sixth Schedule with a new Schedule containing increased fees.

人民入境（管制及違例事項）條例（即香港法例第二四三章）  
一九七零年人民入境（管制及違例事項）（修訂）規例

註釋

（本文並非該規例之任何部份，而祇係以簡述該規例之大意為目的）。

本規例第二及第四款將原有規例第九及第十三款修訂，以便將該等可供多次旅行用之身份證明書及回港許可證之有效期間規定為五年，而將該等祇限供一次旅行用之回港許可證之有效期間規定為六個月。

本規例第三款將原有規例第十一款撤銷，此乃由於當局並無根據該款規例發給任何身份證明書，故該款規例已無存在之必要。

本規例第五款對原有規例第十四款作若干項連帶性之修訂。

本規例第六款將原有規例第十六款修訂，以便規定凡遇有外國所收取之簽證費用與第六附表所指之簽證費用有所不同時，則在發給簽證與該國人士時所收取之費用應以英聯合王國方面所收之簽證費用為準，然後再折合為港幣。

本規例第七款刪去現有之第六附表而代之以新訂附表，按新訂附表所載之費用較前此為高。

RESETTLEMENT ORDINANCE.

(Chapter 304).

RESETTLEMENT (AMENDMENT) (NO. 2)  
REGULATIONS 1970.

In exercise of the powers conferred by section 51 of the Resettlement Ordinance, the Governor in Council has made the following regulations—

1. These regulations may be cited as the Resettlement Citation.  
(Amendment) (No. 2) Regulations 1970.

2. The principal regulations are amended by adding, after regulation 4, the following—

“Com-  
mencement  
of tenancy  
notice.  
First Schedule,  
Form 7.

4A. A commencement of tenancy notice given under section 28 or 49 of the Ordinance shall be in accordance with Form 7 in the First Schedule.

Addition of  
new regulation  
4A and 4B.  
(Cap. 304, sub. leg.)

Commencement of  
occupation  
notice.  
First Schedule,  
Form 8.

4B. A commencement of occupation notice given under section 44 of the Ordinance shall be in accordance with Form 8 in the First Schedule.”

3. Regulation 7 of the principal regulations is amended by deleting “subsection (1) of section 43” and substituting the following—

“subsection (3) of section 44”.

Amendment of  
regulation 7.

4. The First Schedule to the principal regulations is amended by adding, after Form 6, the following—

“FORM 7.

[reg. 4A.]

RESETTLEMENT ORDINANCE.  
(Sections 28 and 49).

COMMENCEMENT OF TENANCY NOTICE.

..... RESETTLEMENT ESTATE/  
RESETTLEMENT FACTORY AREA/COTTAGE RESETTLEMENT  
AREA.

To ..... (Name of Tenant).

1. Your tenancy of ..... in the .....  
Resettlement Estate/Resettlement Factory Area/Cottage Resettlement  
Area is to commence on the ..... day of .....

- 19..... You will be liable to pay rent as from the 1st day of ..... 19..... Your first rent payment should be paid not later than the 1st day of ..... 19.....
2. You will be issued with a Tenancy Card as soon as practicable.
  3. Your tenancy is subject to the provisions of the Resettlement Ordinance and Regulations and to the general or special Conditions of Tenancy set out in the Tenancy Card.
  4. The Conditions of Tenancy set out in the Tenancy Card may be altered from time to time.

FORM 8.

[reg. 4B.]

RESETTLEMENT ORDINANCE.  
(Section 44).


## COMMENCEMENT OF OCCUPATION NOTICE.

- ..... COTTAGE RESETTLEMENT AREA.  
To ..... (Name of Occupant).
1. Your occupation of ..... in the ..... Cottage Resettlement Area is to commence on the ..... day of ..... 19..... You will be liable to pay Permits Fees from the 1st day of ..... 19..... Your first payment should be paid not later than the ..... day of ..... 19.....
  2. You will be issued with an Occupation Permit as soon as practicable.
  3. Your occupation is subject to the provisions of the Resettlement Ordinance and Regulations, and to the general or special Conditions of Occupation set out in the Occupation Permit.
  4. The general or special Conditions of Occupation set out in the Occupation Permit may be altered from time to time.

Amendment of  
Sixth Schedule.

5. The Sixth Schedule to the principal regulations is amended in column one by deleting "Marks I, II, III and IV Blocks" and substituting the following—

"Marks I, II, III, IV, V and VI Blocks and Single Storey Restaurants in Commercial Blocks".



Clerk of Councils.

COUNCIL CHAMBER,  
11th August 1970.

## Explanatory Note.

(This Note is not part of the regulations, but is intended to indicate their general purport).

Regulations 2 and 4 amend the principal regulations by adding two new forms—the Commencement of Tenancy Notice and the Commencement of Occupation Notice.

Regulation 5 provides for the charges listed in the Sixth Schedule to apply to outside seating for restaurants in Mark V and VI Blocks and for single storey restaurants in commercial Blocks.

Regulation 3 makes a minor amendment consequential upon a change in the Ordinance.

徙置條例（即香港法例第三零四章）  
一九七零年徙置（修訂）（第二號）規例

## 註釋

（本文並非該規例之任何部份，而祇係以簡述該規例之大意為目的）。

本規例第二及第四兩款對原有規例加以修訂，即將開始租住通知書及開始居住通知書兩款新訂表格加插在原有規例內。

根據本規例第五款之規定，第六附表所開列之收費額，對於在第五及第六型樓宇內之菜館門外以及在商業樓宇內之單層菜館門外所擺設座位之面積，亦屬適用。

本規例第三款作一項輕微修訂，該項修訂乃係由於原有條例內之一項更改事宜而連帶引起者。

12  
PUBLIC HEALTH AND URBAN SERVICES ORDINANCE.  
(Chapter 132).

**PUBLIC CONVENIENCES (CHARGES) (AMENDMENT)**  
**(NO. 3) ORDER 1970.**

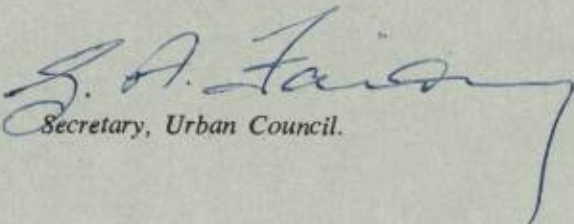
In exercise of the powers conferred by by-law 4 of the Public Conveniences (Conduct and Behaviour) By-laws, the Urban Council has made the following order—

1. This order may be cited as the Public Conveniences Citation.  
(Charges) (Amendment) (No. 3) Order 1970.

2. The principal order is amended in paragraph 2 by Amendment of  
adding, after item (14), the following new item— paragraph 2.  
(Cap. 132, sub. leg.)

“(15) Public latrine at Stanley Beach.”.

Made by the Urban Council this 4th day of August 1970.

  
Secretary, Urban Council.

SUPREME COURT ORDINANCE.

(Chapter 4).

SUPREME COURT FEES (AMENDMENT) RULES 1970.

We, the Rules Committee of the Supreme Court, being the authority having for the time being power under section 38 of the Supreme Court Ordinance to make, amend or revoke rules regulating the practice and procedure of the Supreme Court of Hong Kong, hereby exercise those powers as follows—

1. These rules may be cited as the Supreme Court Fees (Amendment) Rules 1970.

Citation.

2. The First Schedule to the principal rules is amended in item 58 by deleting "\$8.00" and substituting the following—  
"\$13.00".

Amendment of  
First Schedule.  
(Cap. 4, sub. (g).)

Dated the 29th day of July 1970.

A. D. SCHOLES,  
*Acting Chief Justice.*

A. M. McMULLIN,  
*Puisne Judge.*

W. A. BLAIR-KERR,  
*Acting Senior Puisne Judge.*

W. F. PICKERING,  
*Puisne Judge.*

G. G. BRIGGS,  
*Puisne Judge.*

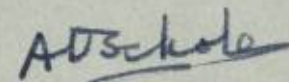
O. V. CHEUNG,  
*Member.*

R. H. MILLS-OWENS,  
*Puisne Judge.*

G. E. S. STEVENSON,  
*Member.*

Pursuant to section 38(6)(d) of the Supreme Court Ordinance I hereby certify that the foregoing rules have been made by the requisite quorum of the Rules Committee under and by virtue of section 38(6)(a) of the Ordinance.

Dated this 29th day of July 1970.



*Acting Chief Justice.*

*Explanatory Note.*

*(This Note is not part of the rules, but is intended to indicate their general purport).*

These rules amend the Supreme Court Fees Rules by increasing the fee payable to a person in possession of property seized in execution, including a watchman.

高等法院條例（即香港法例第四章）  
一九七零年高等法院收費（修訂）規則

## 註 釋

（本文並非該規則之任何部份，而祇係以簡述該規則之大意為目的）。

本規則將高等法院收費規則修訂，即將負責在執行法院命令時查封財產之人士所應徵收之費用予以提高，該等人士並包括看管人在內。

## THEFT ORDINANCE 1970.

(No. 21 of 1970).

**THEFT ORDINANCE 1970 (COMMENCEMENT)  
NOTICE 1970.**

In exercise of the powers conferred by section 1 of the Theft Ordinance 1970, the Governor hereby appoints the 1st day of September 1970 as the day on which the said Ordinance shall come into operation.

By Command,



*Acting Colonial Secretary.*

8th August 1970.

PUBLIC HEALTH AND URBAN SERVICES ORDINANCE.  
(Chapter 132).

**FOOD BUSINESS (NEW TERRITORIES) (AMENDMENT)  
REGULATIONS 1970.**

In exercise of the powers conferred by section 56 of the Public Health and Urban Services Ordinance, the Governor in Council has made the following regulations—

**1.** These regulations may be cited as the Food Business (New Territories) (Amendment) Regulations 1970.

Citation.

**2.** Regulation 4 of the principal regulations is amended in paragraph (2)—

Amendment of regulation 4.  
(Cap. 132, sub. leg.)

(a) in sub-paragraph (a), by deleting “, wharf or warehouse” and substituting the following—

“or wharf”;

(b) in sub-paragraph (e), by deleting the full stop at the end thereof and substituting the following—

“; or”; and

(c) by inserting after sub-paragraph (e) the following new sub-paragraph—

“(f) any warehouse, other than a warehouse in which articles of food are stored under refrigeration.”.

**3.** Regulation 19 of the principal regulations is revoked and replaced by the following—

Revocation and replacement of regulation 19.

“Sterilization and storage of utensils.

**19.** No person engaged in any food business shall use, or cause, suffer or permit to be used, in the course of such food business any crockery, glassware or other utensil used in the preparation or consumption of food, which has not, since the last occasion on which it was used for any purpose, been—

(a) (i) washed clean and thereafter immersed in boiling water, other than the water used for the washing thereof, for not less than one minute; or

(ii) washed clean and thereafter immersed for a period of at least one minute and at a temperature of not less than twenty-four degrees Celsius in an effective and non-toxic

solution of a bactericidal agent approved by the Director; or

(iii) mechanically washed clean in an apparatus which has been manufactured and sold for the washing of crockery, glassware or other utensils of the type for the washing of which such apparatus is being used and is of a type approved by the Director; and

(b) dried by evaporation or with a clean, light coloured drying cloth; and

(c) unless immediately required for further use, stored in a cupboard which has been rendered proof against the access of dust, insects and vermin.”.

Amendment of regulation 30.

4. Regulation 30 of the principal regulations is amended by deleting paragraph (1) and substituting the following—

“(1) Save with the permission in writing of the Director, no person shall—

(a) sell or offer or expose for sale, or possess for sale or for use in the preparation of any article of food for sale, any of the foods specified in items 1 to 5 inclusive, items 9 to 14 inclusive and item 16 of the Second Schedule:

Provided that this sub-paragraph shall not apply to the hawking of live poultry in any place or area for the time being set aside by the Director pursuant to paragraph (2) of regulation 4 of the Hawker (New Territories) Regulations;

(b) sell or offer or expose for sale, or possess for sale any of the foods specified in items 6, 7, 8 and 15 of the Second Schedule unless such food is contained in an unopened hermetically sealed container; or

(c) possess for use in the preparation of any article of food for sale any of the foods specified in items 6, 7, 8 and 15 of the Second Schedule unless such food is, until the time it is about to be so used, contained in an unopened hermetically sealed container.”.

Amendment of regulation 31.

5. Regulation 31 of the principal regulations is amended—

(a) in paragraph (1)—

(i) by deleting the full stop at the end of sub-paragraph (d) and substituting the following—

“; or”; and

(ii) by inserting after sub-paragraph (d) the following new sub-paragraph—

“(e) any cold store.”;

(b) in paragraph (2)—

(i) by inserting immediately before the definition of “food factory” the following new definition—

““cold store” means any warehouse in which articles of food are stored under refrigeration;”;

(ii) by deleting the definition of “food factory” and substituting the following—

““food factory” means any food business which involves the manufacture or preparation of food for sale for human consumption off the premises, but does not include a frozen confection factory, a milk factory or any business carried on by a hawker who is the holder of a licence under the Hawker (New Territories) Regulations;”;

(iii) by inserting in the definition of “fresh provision shop” after “or any business carried on by a hawker”, the following—

“who is the holder of a licence under the Hawker (New Territories) Regulations;”;

(iv) by deleting the definition of “restaurant” and substituting the following—

““restaurant” means any food business which involves the sale of meals or unbottled non-alcoholic drinks other than Chinese herb tea, for consumption on the premises, but does not include any business carried on by a hawker who is the holder of a licence under the Hawker (New Territories) Regulations;” and

(v) by inserting in the definition of “siu mei and lo mei shop” after “or any business carried on by a hawker”, the following—

“who is the holder of a licence under the Hawker (New Territories) Regulations;” and

(c) by deleting paragraph (3) and substituting the following—

“(3) Without prejudice to anything contained in the Ordinance relating to licences, any licence granted

under this regulation may be subject to any or all of the following conditions—

- (a) a condition prohibiting or restricting the carrying on at or from the food premises to which such licence relates of any particular kind of food business;
- (b) a condition prohibiting or restricting the carrying on at or from the food premises to which such licence relates of any kind of business other than that specified in the licence;
- (c) a condition prohibiting or restricting the sale to customers at or from the food premises to which such licence relates of any food or drink or any class of food or drink other than such food or drink or class of food or drink as may be specified in the licence.”.

Amendment of regulation 32.

6. Regulation 32 of the principal regulations is amended in paragraph (1)—

- (a) in sub-paragraph (j), by deleting the full stop at the end thereof and substituting a semicolon; and
- (b) by inserting after sub-paragraph (j) the following new sub-paragraph—
  - “(k) space allocated to the thawing of frozen articles of food and to facilities for inspection and sampling of such food.”.

Amendment of regulation 33.

7. Regulation 33 of the principal regulations is amended in paragraph (1)—

- (a) by inserting in sub-paragraph (j) after “restaurants,” the following—
  - “other than restaurants selling only light refreshments.”; and
- (b) by inserting the following new sub-paragraph after sub-paragraph (j)—
  - “(ja) in the case of light refreshment restaurants wishing to sell any hot Chinese dishes which may from time to time be permitted under their licences, the total space allocated to kitchens and preparation of food and cleansing of utensils is not less in proportion to the total usable floor space than that prescribed in the Fourth Schedule;”.

8. The principal regulations are amended by adding, after regulation 33, the following new regulation—

Addition of regulation 33A.

“Additional requirement for issue of licence for siu mei and lo mei shops.

33A. No licence shall be granted by the Director under regulation 31 in respect of a siu mei or lo mei shop unless the Director is satisfied that the premises in respect of which the application is made are not being used for the sale of fresh meat.”.

9. The Third Schedule to the principal regulations is amended—

Amendment of Third Schedule.

- (a) in item 3 of Class B licences, by deleting “not involving heating on the premises except for making tea and hot drinks excluding soups”; and
- (b) by inserting after item 5 of Class D licences the following—
  - “E. Cold Stores.  
General All sizes ..... \$500 1st October.”.

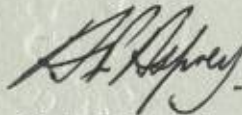
10. The Fourth Schedule to the principal regulations is amended—

Amendment of Fourth Schedule.

- (a) by deleting “[reg. 33(1)(j).]” where it appears opposite to the heading “FOURTH SCHEDULE” and substituting the following—
  - “[reg. 33(1)(j) & (ja).]”; and
- (b) by inserting at the end thereof the following—
  - “Class B3 restaurants wishing to sell any hot Chinese dishes which may from time to time be permitted under their licences.

<i>Usable floor space in sq. ft.</i>	<i>Minimum aggregate area of kitchen, food preparation room and scullery accommodation in sq. ft.</i>
240 or less	54 sq. ft.
241 - 380	22½% of usable floor space or 75 sq. ft. whichever is the less.
381 - 600	20% of usable floor space or 95 sq. ft. whichever is the less.
601 - 1,000	16% of usable floor space or 150 sq. ft. whichever is the less.
1,001 - 2,000	15% of usable floor space or 200 sq. ft. whichever is the less.
2,001 or over	10% of usable floor space or 300 sq. ft. whichever is the less.

*Note:* The usable floor space is the aggregate floor area of the restaurant excluding any offices, store-rooms, staircases, staircase halls, lift landings (up to a maximum of 50 sq. ft.), space used in providing water closet fittings, urinals and lavatory basins, and any space occupied by machinery for any lift, air-conditioning system or similar service."



Clerk of Councils.

COUNCIL CHAMBER,  
18th August 1970.

*Explanatory Note.*

*(This Note is not part of the regulations, but is intended to indicate their general purport).*

Regulation 4 is amended to make the regulations to apply to warehouses which store frozen foods.

2. Regulation 19 of the principal regulations, which relates to the sterilization and storage of utensils used in food businesses, is amended so as to provide that as an alternative to washing and immersion in boiling water, utensils may be cleaned either by immersion in a solution of a bactericidal agent or by washing in an approved machine.

3. Regulation 30 is amended to provide that a permit under that regulation shall not be required in the case of foods specified in items 6, 7, 8 and 15 of the Second Schedule, if the food is contained in an unopened hermetically sealed container or if it is contained in such a container until it is about to be used.

4. Regulation 31 is amended so as to differentiate between a food factory and a restaurant and to make it clear that references to the business of a hawker in the definitions of "food factory", "fresh provision shop", "restaurant" and "siu mei and lo mei shop" are to a licensed hawker only. The regulation also specifies further conditions to which a licence may be subject and requires a licence to be obtained for a cold store.

5. Regulation 32 is amended to require the plan accompanying an application for a licence for a cold store to include particulars of the space allocated to the thawing of frozen food and facilities for its inspection.

6. Regulation 33 has been amended so as to require that a minimum area must have been set aside for kitchen and scullery space in light refreshment restaurants wishing to sell hot Chinese dishes.

7. By the new regulation 33A a licence for the sale of siu mei or lo mei may not be granted in respect of premises in which a business involving the sale of fresh meat is also carried on.

8. The fee payable for a cold store licence is inserted in the Third Schedule.

9. The Fourth Schedule is amended to specify the minimum areas for kitchen and scullery space in light refreshment restaurants selling hot Chinese dishes.

公眾衛生及市政事務條例 (即香港法例第一三二章)  
一九七零年食物業 (新界) (修訂) 規例

註 釋

(本文並非該規例之任何部份，而祇係以簡述該規例之大意為目的)。

原有規例第四款之修訂旨在使原有規例之各項規定一併適用於存儲冷藏食品之貨倉。

二、 原有規例第十九款所載關於食物業所用食具之消毒及存儲之規定亦有所修訂，以便規定如不將該等用具洗滌後浸入沸水中者，則可將之浸入殺菌劑之溶液中或將之放入認可種類之機器內洗滌。

三、 修訂後之原有規例第三十款規定，凡售賣第二附表內開第六、第七、第八及第十五各項所規定之食品，而該等食品係盛載於絕對封密且未經打開之盛器內，或於供人進食前仍然盛載於該等盛器內者，均毋須依照該款領取許可證。

四、 原有規例第三十一款之修訂旨在將食品製造廠與酒樓之區別加以闡釋，並說明在「食品製造廠」、「新鮮糧食店」、「酒樓」及「燒味及滷味店」各詞之定義中所提及之小販業務只係指持牌小販而言。該款並規定有關牌照所附帶之其他條件以及規定凡經營冷藏庫者均須領取牌照。

五、 原有規例第三十二款之修訂，係規定凡在申請冷藏庫牌照時所附呈之圖則必須詳細繪出供給冷藏食品解凍用之地方及以供檢驗該等食品之設備詳情。

六、 原有規例第三十三款之修訂，係規定凡擬售賣中式煮製食品之冰室均須撥出最低限度之地方以供作廚房及洗濯食具之用。

七、 新訂規例第三十三甲款規定，任何樓宇，如其所進行之營業係包括售賣新鮮肉食者，均不獲發給售賣燒味或滷味之牌照。

八、 有關冷藏庫牌照所應繳之牌費現載於第三附表內。

九、 第四附表之修訂乃係規定擬售賣中式煮製食品之冰室所應撥出以供作廚房及洗濯食具等用途之最低限度地方面積。

PUBLIC HEALTH AND URBAN SERVICES ORDINANCE.

(Chapter 132).

FROZEN CONFECTIONS (NEW TERRITORIES)  
(AMENDMENT) REGULATIONS 1970.

In exercise of the powers conferred by section 56 of the Public Health and Urban Services Ordinance, the Governor in Council has made the following regulations—

1. These regulations may be cited as the Frozen Confections (New Territories) (Amendment) Regulations 1970.

Citation.

2. Regulation 9 of the principal regulations is revoked and replaced by the following—

Revocation and replacement of regulation 9.  
(Cap. 132, sub. leg.)

"Frozen confections other than soft ice cream to be kept below -2° Celsius.

9. No person shall keep any frozen confection intended for sale for human consumption, other than ice cream of the kind commonly known as soft ice cream, in any place the temperature of which exceeds -2° Celsius."

3. The First Schedule to the principal regulations is amended—

Amendment of First Schedule.

(a) in paragraph (1)—

(i) by deleting "45° Fahrenheit" and substituting the following—

"7° Celsius";

(ii) in sub-paragraph (a), by deleting "150° Fahrenheit" and substituting the following—

"66° Celsius";


(iii) in sub-paragraph (b) by deleting "160° Fahrenheit" and substituting the following—

"71° Celsius"; and

(iv) in sub-paragraph (c) by deleting "175° Fahrenheit" and substituting the following—

"79° Celsius"; and

- (b) in paragraph (2) by deleting "45° Fahrenheit" in both places where it occurs and substituting the following—  
"7° Celsius".

  
Clerk of Councils.

COUNCIL CHAMBER,  
18th August 1970.

*Explanatory Note.*

(This Note is not part of the regulations, but is intended to indicate their general purport).

Regulation 2 of these regulations revokes the existing regulation 9 which provides that all frozen confections shall be kept at a temperature below -2° Celsius, and replaces it with a new regulation which exempts soft ice cream from this requirement.

References in the principal regulations to the Fahrenheit scale are converted to the Celsius scale of temperature.

公眾衛生及市政事務條例（即香港法例第一三二章）  
一九七零年冰凍糖製食品（新界）（修訂）規例

註 釋

（本文並非該規例之任何部份，而祇係以簡述該規例之大意為目的。）

本規例第二款將原有規例第九款撤銷並代之以一款新訂之規例。按該原有規例第九款係規定各類冰凍糖製食品均須冷藏於溫度在攝氏表零下二度以下之地方，而新訂之規例則規定軟雪糕不在此限。

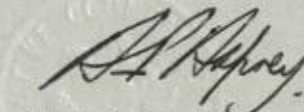
此外，原有規例內凡用華氏表度數計算之溫度亦一律改用攝氏表度數計算。

PUBLIC HEALTH AND URBAN SERVICES ORDINANCE.  
(Chapter 132).

MILK (NEW TERRITORIES) (AMENDMENT)  
REGULATIONS 1970.

In exercise of the powers conferred by section 56 of the Public Health and Urban Services Ordinance, the Governor in Council has made the following regulations—

1. These regulations may be cited as the Milk (New Territories) (Amendment) Regulations 1970. Citation.
2. Regulation 12 of the principal regulations is amended by deleting "50° Fahrenheit" where it occurs in paragraphs (1) and (2) and substituting the following—  
"10° Celsius". Amendment of regulation 12. (Cap. 132, sub. leg.)
3. The First Schedule to the principal regulations is amended—  
(a) in sub-paragraph (a) of paragraph 1—
  - (i) by deleting "145" and substituting the following—  
"63";
  - (ii) by deleting "150 degrees Fahrenheit" and substituting the following—  
"66 degrees Celsius"; and
  - (iii) by deleting "50 degrees Fahrenheit" and substituting the following—  
"10 degrees Celsius";
- (b) in sub-paragraph (b) of paragraph 1—
  - (i) by deleting "161 degrees Fahrenheit" and substituting the following—  
"72 degrees Celsius"; and
  - (ii) by deleting "50 degrees Fahrenheit" and substituting the following—  
"10 degrees Celsius"; and
- (c) in sub-paragraph (b) of paragraph 2 by deleting "212 degrees Fahrenheit" and substituting the following—  
"100 degrees Celsius". Amendment of First Schedule.

  
Clerk of Councils.

COUNCIL CHAMBER,  
18th August 1970.

*Explanatory Note.*

*(This Note is not part of the regulations, but is intended to indicate their general purport).*

The effect of these regulations is to alter the reading in the principal regulations from the Fahrenheit scale to the Celsius scale of temperature.

公眾衛生及市政事務條例（即香港法例第一三二章）  
一九七零年奶業（新界）（修訂）規例

註 釋

（本文並非該規例之任何部份，而祇係以簡述該規例之大意為目的）。

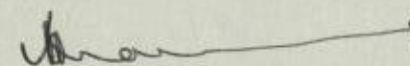
本規例旨在將原有規例內凡用華氏表度數計算之溫度一律改用攝氏表度數計算。

PUBLIC HEALTH AND URBAN SERVICES ORDINANCE.  
(Chapter 132).

**RESOLUTION OF THE LEGISLATIVE COUNCIL.**

Resolution made and passed by the Legislative Council under section 144 of the Public Health and Urban Services Ordinance on the 19th day of August 1970.

IT IS HEREBY RESOLVED, by the Legislative Council, that the Food Business (Amendment) By-laws 1970, made by the Urban Council on the 5th day of May 1970 under section 56 of that Ordinance, be approved.



*Deputy Clerk of Councils.*

COUNCIL CHAMBER,  
19th August 1970.

PUBLIC HEALTH AND URBAN SERVICES ORDINANCE.  
(Chapter 132).

**FOOD BUSINESS (AMENDMENT) BY-LAWS 1970.**

In exercise of the powers conferred by section 56 of the Public Health and Urban Services Ordinance, the Urban Council has made the following by-laws—

**1.** These by-laws may be cited as the Food Business (Amendment) By-laws 1970.

Citation.

**2.** By-law 4 of the principal by-laws is amended in paragraph (2)—

Amendment of by-law 4.  
(Cap. 132, sub. leg.)

(a) in sub-paragraph (a), by deleting “, wharf or public warehouse” and substituting the following—

“or wharf”;

(b) in sub-paragraph (d), by deleting at the end thereof “or”;

(c) in sub-paragraph (e), by deleting the full stop at the end thereof and substituting the following—

“; or”; and

(d) by inserting after sub-paragraph (e) the following new sub-paragraph—

“(f) any warehouse, other than a warehouse in which articles of food are stored under refrigeration.”.

**3.** By-law 31 of the principal by-laws is amended in paragraph (1)—

Amendment of by-law 31.

(a) in sub-paragraph (a), by deleting “and items 9 to 15 inclusive” and substituting the following—

“, items 9 to 14 inclusive and item 16”; and

(b) in sub-paragraphs (b) and (c), by deleting “and 8” wherever it occurs and substituting the following—

“, 8 and 15”.

**4.** By-law 32 of the principal by-laws is amended—

Amendment of by-law 32.

(a) in paragraph (1)—

(i) by deleting “or” at the end of sub-paragraph (c);

(ii) by deleting the full stop at the end of sub-paragraph (d) and substituting the following—

“; or”; and

(iii) by inserting after sub-paragraph (d) the following new sub-paragraph—

“(e) any cold store.”; and

(b) in paragraph (2), by inserting immediately before the definition of “food factory” the following new definition—

““cold store” means any warehouse in which articles of food are stored under refrigeration;”.

Amendment of by-law 33.

5. By-law 33 of the principal by-laws is amended in paragraph (1)—

(a) in sub-paragraph (j), by deleting the full stop at the end thereof and substituting a semicolon; and

(b) by inserting after sub-paragraph (j) the following new sub-paragraph—

“(k) space allocated to the thawing of frozen articles of food and to facilities for inspection and sampling of such food.”.

Amendment of by-law 34.

6. By-law 34 of the principal by-laws is amended in paragraph (1)—

(a) by inserting in sub-paragraph (j) after “restaurants,” the following—

“other than restaurants selling only light refreshments.”; and

(b) by inserting the following new sub-paragraph after sub-paragraph (j)—

“(ja) in the case of light refreshment restaurants wishing to sell any hot Chinese dishes which may from time to time be permitted under their licences, the total space allocated to kitchens and preparation of food and cleansing of utensils is not less in proportion to the total usable floor space than that prescribed in the Fourth Schedule;”.

Fourth Schedule.

Amendment of Second Schedule.

7. The Second Schedule to the principal by-laws is amended—

(a) in item 15, by deleting “or Man Tau Lo (餸頭羅)”;

(b) by inserting, after item 15, the following—

“16. Man Tau Lo (餸頭羅) ..... —”.

8. The Third Schedule to the principal by-laws is amended by inserting after item 5 of Class D Licences the following—

Amendment of Third Schedule.

“E. Cold Stores.

General All Sizes ..... \$500 1st October”.

9. The Fourth Schedule to the principal by-laws is amended—

Amendment of Fourth Schedule.

(a) by deleting “[by-law 34(1)(j).]” where it appears opposite to the heading “FOURTH SCHEDULE” and substituting the following—

“[by-law 34(1)(j) & (ja).]”; and

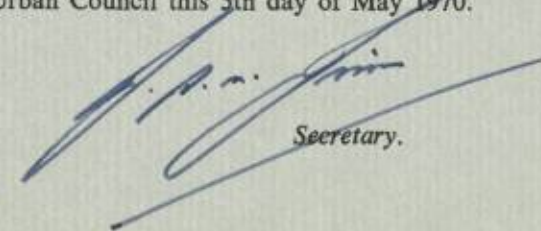
(b) by inserting at the end thereof the following—

“Class B3 restaurants wishing to sell any hot Chinese dishes which may from time to time be permitted under their licences.

Usable floor space in sq. ft.	Minimum aggregate area of kitchen, food preparation room and scullery accom. in sq. ft.
240 or less	54 sq. ft.
241 - 380	22½% of usable floor space or 75 sq. ft. whichever is the less.
381 - 600	20% of usable floor space or 95 sq. ft. whichever is the less.
601 - 1,000	16% of usable floor space or 150 sq. ft. whichever is the less.
1,001 - 2,000	15% of usable floor space or 200 sq. ft. whichever is the less.
2,001 or over	10% of usable floor space or 300 sq. ft. whichever is the less.

Note: The usable floor space is the aggregate floor area of the restaurant excluding any offices, store-rooms, staircases, staircase halls, lift landings (up to a maximum of 50 sq. ft.), space used in providing water closet fittings, urinals and lavatory basins, and any space occupied by machinery for any lift, air-conditioning system or similar service.”.

Made by the Urban Council this 5th day of May 1970.

  
Secretary.

*Explanatory Note.*

*(This Note is not part of the by-laws, but is intended to indicate their general purport).*

By-law 4 is amended so as to apply the by-laws to warehouses which store frozen foods.

2. By-law 31 is amended to provide that a permit under that by-law is not required for Leung Fan (item 15) if it is contained in an unopened hermetically sealed container or if it is contained in such a container until it is about to be used. A consequential amendment is made to the Second Schedule.

3. By the amendment to by-law 32 a licence must be obtained for a cold store. The Third Schedule is amended to specify the licence fee.

4. By-law 33 is amended to require the plan accompanying an application for a licence for a cold store to include particulars of the space allocated to the thawing of frozen food and of the facilities for its inspection.

5. By-law 34 is amended so as to provide that before a licence is granted to light refreshment restaurants wishing to sell hot Chinese dishes a minimum area must have been set aside for kitchen and scullery space. The Fourth Schedule is amended to specify the minimum areas.

公眾衛生及市政事務條例（即香港法例第一三二章）  
一九七零年食物業（修訂）附例

註 釋

（本文並非該附例之任何部份，而祇係以簡述該附例之大意為目的）。

原有附例第四款之修訂旨在使原有附例之各項規定一併適用於存儲冷藏食品之貨倉。

二、修訂後之原有附例第三十一款規定，凡係涼粉（即本附例所指之第十五項食品）而盛載於絕對封密且未經打開之盛載器內或於供人進食前仍然盛載於此種盛器內者，於售賣時均毋須依照該款領取許可證。第二附表之修訂乃係由此而連帶引起者。

三、修訂後之原有附例第三十二款規定，凡開設冷藏庫者必須領取牌照。第三附表之修訂係釐定該項牌費。

四、原有附例第三十三款之修訂，係規定凡在申請冷藏庫牌照時所附呈之圖則必須詳細繪出供給冷藏食品解凍用之地方及以供檢驗該等食品之設備詳情。

五、原有附例第三十四款之修訂係規定凡擬售賣中式煮製食品之冰室，必須在發牌前預先撥出最低限度之地方以供作廚房及洗濯食具之用。第四附表之修訂乃係規定該最低限度之地方面積。


PUBLIC HEALTH AND URBAN SERVICES ORDINANCE.  
(Chapter 132).

RESOLUTION OF THE LEGISLATIVE COUNCIL.

Resolution made and passed by the Legislative Council under section 144 of the Public Health and Urban Services Ordinance on the 19th day of August 1970.

IT IS HEREBY RESOLVED, by the Legislative Council, that the following by-laws, made by the Urban Council on the 4th day of August 1970 under section 56 of that Ordinance, be approved—

- (a) Food Business (Amendment) (No. 2) By-laws 1970;
- (b) Frozen Confections (Amendment) By-laws 1970; and
- (c) Milk (Amendment) By-laws 1970.

  
Deputy Clerk of Councils.

COUNCIL CHAMBER,  
19th August 1970.

PUBLIC HEALTH AND URBAN SERVICES ORDINANCE.  
(Chapter 132).

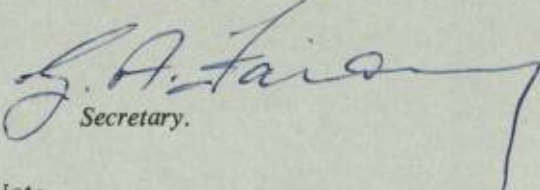
**FOOD BUSINESS (AMENDMENT) (NO. 2) BY-LAWS 1970.**

In exercise of the powers conferred by section 56 of the Public Health and Urban Services Ordinance, the Urban Council has made the following by-laws—

1. These by-laws may be cited as the Food Business Citation.  
(Amendment) (No. 2) By-laws 1970.

2. By-law 19 of the principal by-laws is amended in sub-paragraph (ii) of paragraph (a) by deleting "seventy-five degrees Fahrenheit" and substituting the following—  
"twenty-four degrees Celsius".  
Amendment of  
by-law 19.  
(Cap. 132, sub. leg.)

Made by the Urban Council this 4th day of August 1970.

  
Secretary.

*Explanatory Note.*

*(This Note is not part of the by-laws, but is intended to indicate their general purport).*

The effect of these by-laws is to alter the reading in the principal by-laws from the Fahrenheit scale to the Celsius scale of temperature.

公眾衛生及市政事務條例（即香港法例第一三二章）  
一九七零年食物業（修訂）（第二號）附例

註 釋

（本文並非該附例之任何部份，而祇係以簡述該附例之大意為目的）。

本附例旨在將原有附例內凡用華氏表度數計算之溫度一律改用攝氏表度數計算。

PUBLIC HEALTH AND URBAN SERVICES ORDINANCE.  
(Chapter 132).

**FROZEN CONFECTIONS (AMENDMENT) BY-LAWS 1970.**

In exercise of the powers conferred by section 56 of the Public Health and Urban Services Ordinance, the Urban Council has made the following by-laws—

1. These by-laws may be cited as the Frozen Confections (Amendment) By-laws 1970. Citation.

2. By-law 10 of the principal by-laws is cancelled and replaced by the following— Cancellation and replacement of by-law 10. (Cap. 132, sub. leg.)

“Frozen confections other than soft ice cream to be kept below -2° Celsius.”

10. No person shall keep any frozen confection intended for sale for human consumption, other than ice cream of the kind commonly known as soft ice cream, in any place the temperature of which exceeds -2° Celsius.”.

3. The First Schedule to the principal by-laws is amended— Amendment of First Schedule.

(a) in paragraph (1)—

(i) by deleting “45° Fahrenheit” and substituting the following—

“7° Celsius”;

(ii) in sub-paragraph (a) by deleting “150° Fahrenheit” and substituting the following—

“66° Celsius”;

(iii) in sub-paragraph (b) by deleting “160° Fahrenheit” and substituting the following—

“71° Celsius”; and

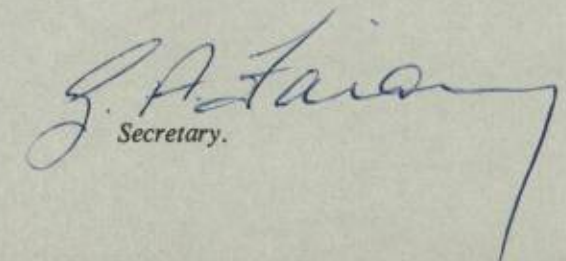
(iv) in sub-paragraph (c) by deleting “175° Fahrenheit” and substituting the following—

“79° Celsius”; and

(b) in paragraph (2) by deleting “45° Fahrenheit” in both places where it occurs and substituting the following—

“7° Celsius”.

Made by the Urban Council this 4th day of August 1970.

  
Secretary.

*Explanatory Note.*

*(This Note is not part of the by-laws, but is intended to indicate their general purport).*

By-law 2 of these by-laws cancels the existing by-law 10 which provides that all frozen confections shall be kept at a temperature below -2° Celsius, and replaces it with a new by-law which exempts soft ice cream from this requirement.

References in the principal by-laws to the Fahrenheit scale are converted to the Celsius scale of temperature.

公眾衛生及市政事務條例（即香港法例第一三二章）  
一九七零年冰凍糖製食品（修訂）附例

註 釋

（本文並非該附例之任何部份，而祇係以簡述該附例之大意為目的）。

本附例第二款將原有附例第十款取消並代之以一款新訂之附例。按該原有附例第十款係規定各類冰凍糖製食品均須冷藏於溫度在攝氏表零下二度以下之地方，而新訂之附例則規定軟雪糕不在此限。

此外，原有規例內凡用華氏表度數計算之溫度亦一律改用攝氏表度數計算。

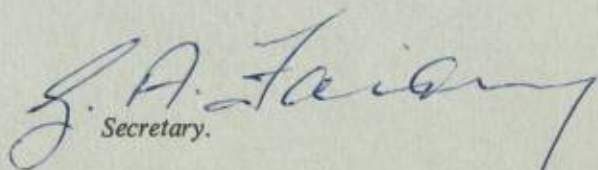
PUBLIC HEALTH AND URBAN SERVICES ORDINANCE.  
(Chapter 132).

MILK (AMENDMENT) BY-LAWS 1970.

In exercise of the powers conferred by section 56 of the Public Health and Urban Services Ordinance, the Urban Council has made the following by-laws—

1. These by-laws may be cited as the Milk (Amendment) By-laws 1970. Citation.
2. By-law 13 of the principal by-laws is amended by deleting "50° Fahrenheit" where it occurs in paragraphs (1) and (2) and substituting the following—  
"10° Celsius". Amendment of  
by-law 13.  
(Cap. 132, sub. leg.)
3. The First Schedule to the principal by-laws is amended— Amendment of  
First Schedule.
  - (a) in sub-paragraph (a) of paragraph 1—
    - (i) by deleting "145" and substituting the following—  
"63";
    - (ii) by deleting "150 degrees Fahrenheit" and substituting the following—  
"66 degrees Celsius"; and
    - (iii) by deleting "50 degrees Fahrenheit" and substituting the following—  
"10 degrees Celsius"; and
  - (b) in sub-paragraph (b) of paragraph 1—
    - (i) by deleting "161 degrees Fahrenheit" and substituting the following—  
"72 degrees Celsius"; and
    - (ii) by deleting "50 degrees Fahrenheit" and substituting the following—  
"10 degrees Celsius"; and
  - (c) in sub-paragraph (b) of paragraph 2 by deleting "212 degrees Fahrenheit" and substituting the following—  
"100 degrees Celsius".

Made by the Urban Council this 4th day of August 1970.

  
Secretary.

*Explanatory Note.*

*(This Note is not part of the by-laws, but is intended to indicate their general purport).*

The effect of these by-laws is to alter the reading in the principal by-laws from the Fahrenheit scale to the Celsius scale of temperature.

公眾衛生及市政事務條例（即香港法例第一三二章）  
一九七零年奶業（修訂）附例

註釋

（本文並非該附例之任何部份，而祇係以簡述該附例之大意為目的）。

本附例旨在將原有附例內凡用華氏表度數計算之溫度一律改用攝氏表度數計算。

DOGS AND CATS ORDINANCE.

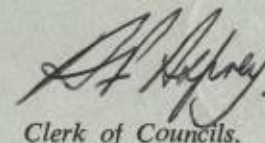
(Chapter 167).

DOGS AND CATS (AMENDMENT) REGULATIONS 1970.

In exercise of the powers conferred by section 3 of the Dogs and Cats Ordinance, the Governor in Council has made the following regulations—

1. These regulations may be cited as the Dogs and Cats Citation. (Amendment) Regulations 1970.

2. Regulation 19 of the principal regulations is amended in paragraph (4) by deleting "seven" and substituting the following— "four". Amendment of regulation 19. (Cap. 167, sub. leg.)



Clerk of Councils.

COUNCIL CHAMBER,  
25th August 1970.

*Explanatory Note.*

*(This Note is not part of the regulations, but is intended to indicate their general purport).*

Under regulation 19(4) of the principal regulations a police officer or authorized person may detain any dog which is not under control and may, if the dog is not claimed within seven days of the day on which it was detained, destroy the dog.

Regulation 2 amends regulation 19(4) of the principal regulations by substituting a period of four days for the period of seven days.

貓狗條例（即香港法例第一六七章）  
一九七零年貓狗（修訂）規例

註釋

（本文並非該規例之任何部份，而祇係以簡述該規例之大意為目的）。

根據原有規例第十九款第（四）段之規定，凡警務人員或獲授權之人員可將無人看管之任何犬隻拘押；如該犬隻在拘押之日起計七天之內仍未有人領回者，則該等人員可將該犬隻毀滅。

本規例第二款修訂原有規例第十九款第（四）段之條文，即將原定之七天期限，改為四天。

13

**MERCHANT SHIPPING (HONG KONG-MACAU FERRY TERMINALS)  
REGULATIONS 1970.**

**ARRANGEMENT OF REGULATIONS.**

<i>Regulation.</i>	<i>Page.</i>
1. Citation and commencement ... ..	2
2. Interpretation ... ..	2
3. Designation of terminals ... ..	2
4. Terminals under control of Director ... ..	2
5. Ferry vessels to use terminals ... ..	3
6. Masters of vessels to comply with requirements of Director ... ..	3
7. Control of arrival and departure of ferry vessels ... ..	3
8. Returns by owner, agent or master ... ..	3
9. Passenger tickets to be in an approved form ... ..	3
10. No person to enter or remain in terminal without permission ... ..	3
11. Passes ... ..	4
12. When permission deemed to be given ... ..	4
13. Entering, leaving or remaining in a terminal ... ..	4
14. Control of vehicles ... ..	4
15. Powers in relation to animals and articles ... ..	5
16. Persons embarking and disembarking ... ..	5
17. Permission of master before boarding or loading cargo on ferry vessels ... ..	5
18. Business and advertising in terminals ... ..	6
19. Intoxicated persons ... ..	6
20. Permission required to remain on ferry ... ..	6
21. General prohibitions ... ..	6
22. Offences and penalties ... ..	6
23. Berthing and fees therefor ... ..	7
24. Embarkation and disembarkation fees ... ..	7
25. Saving ... ..	7

## MERCHANT SHIPPING ORDINANCE.

(Chapter 281).

## MERCHANT SHIPPING (HONG KONG-MACAU FERRY TERMINALS) REGULATIONS 1970.

In exercise of the powers conferred by sections 70, 76, 81 and 114 of the Merchant Shipping Ordinance, the Governor in Council has made the following regulations—

Citation and commencement.

1. These regulations may be cited as the Merchant Shipping (Hong Kong-Macau Ferry Terminals) Regulations 1970 and shall come into operation on a day to be appointed by the Governor by notice in the *Gazette*.

Interpretation.

2. In these regulations, unless the context otherwise requires—

“ferry vessel” means a vessel which plies regularly for the conveyance of passengers between Hong Kong and Macau whether or not it also carries cargo;

“terminal” means a terminal designated under regulation 3;

“vehicle” means a lorry, motor car, motor-cycle, hand cart or other conveyance.

Designation of terminals.

3. (1) The Governor may, by notice in the *Gazette*, designate the boundaries of terminals to be used by ferry vessels arriving in or leaving the waters of the Colony.

(2) A terminal shall include—

- (a) all land and water within the boundaries of the terminal; and
- (b) any building, street, pier or pontoon within the said boundaries.

(3) The Governor may by notice in the *Gazette* amend the boundaries of a terminal.

Terminals under control of Director.

4. (1) A terminal shall be under the control of the Director.

(2) Except with the permission of the Director, no vessel shall enter a terminal.

(3) The Director may close the whole or any part of a terminal for such period as he may specify.

(4) The Director may prohibit access to the whole or any part of a terminal, at such time as he may specify, by—

- (a) any person or class of persons;
- (b) any vessel or class of vessel;
- (c) any vehicle or class of vehicle.

5. Except with the permission of the Director—

(a) no person shall be embarked on or disembarked from; and

(b) no cargo shall be loaded on or discharged from, a ferry vessel other than at a place within a terminal and allocated to that vessel for such purpose by the Director.

Ferry vessels to use terminals.

6. (1) The master of a vessel in a terminal shall comply with such directions as the Director may give.

(2) Without prejudice to the generality of paragraph (1), the Director may direct the master of a vessel in a terminal—

- (a) to anchor or secure the vessel at any place in the terminal;
- (b) not to anchor or secure the vessel at any place in the terminal;
- (c) to move the vessel from any place in the terminal to any other place therein;
- (d) to remove the vessel from the terminal for such period as may be determined by the Director.

Masters of vessels to comply with requirements of Director.

7. The Director may, by notice in writing served upon the owner, agent or master of a ferry vessel, specify the time of arrival at, or departure from, a terminal of the ferry vessel, either generally in respect of any series of arrivals or departures, or with regard to a particular arrival or departure.

Control of arrival and departure of ferry vessels.

8. The owner, agent or master of a ferry vessel shall, at such times as the Director may require, make to the Director a return showing, in respect of such period as may be specified by the Director, such particulars as the Director may require—

Returns by owner, agent or master.

- (a) of each voyage made by the vessel;
- (b) of the cargo carried on each voyage of the vessel;
- (c) of the number of passengers carried on each voyage of the vessel;
- (d) of the number of persons embarking and disembarking at each port of call during each voyage of the vessel; and
- (e) relating to the manning or operation of the vessel.

9. A passenger ticket issued by the owner, agent or master of a ferry vessel for passage on a ferry vessel shall be in such form as may be approved by the Director.

Passenger tickets to be in an approved form.

10. (1) Except with the permission of the Director, no person shall enter or remain in a terminal.

(2) The Director may specify the hours during and the condition subject to which a person may enter or remain in a terminal.

No person to enter or remain in terminal without permission.

Passes.

**11.** (1) The Director may issue to any person a pass permitting the holder thereof to enter the whole or any part of a terminal.

(2) A pass shall be valid for such period as the Director may specify therein, but may be revoked by the Director at any time.

(3) A pass shall not entitle the holder thereof to embark on a ferry vessel as a passenger.

(4) No person shall transfer to another person a pass issued to the first person under paragraph (1).

(5) The holder of a pass shall produce it for examination on entering or leaving the terminal and at any time while he is present therein if so required by the Director.

When permission deemed to be given.

**12.** (1) Subject to paragraph (2) and regulation 11, for the purpose of regulation 10, the Director shall be deemed to have given permission to enter or remain in a terminal to a person who—

(a) intends to embark as a passenger on a ferry vessel or other vessel in the terminal and—

(i) is in possession of a valid passenger ticket, issued in accordance with regulation 9, and uses such entrance as is specified for this purpose by the Director; or

(ii) if entrance to the terminal is provided by turnstile, pays the appropriate fare and passes through the appropriate turnstile,

and is present in such part of the terminal as is specified by the Director for the use of embarking passengers; or

(b) disembarks as a passenger from a ferry vessel in the terminal and is present in such part of the terminal as is specified by the Director for the use of disembarking passengers.

(2) The Director may revoke the permission deemed to have been given under paragraph (1) in respect of the whole or any part of the terminal in relation to any person or class of persons.

Entering, leaving, or remaining in a terminal.

**13.** No person shall—

(a) enter or leave a terminal except by such entrances and exits as are specified by the Director; or

(b) remain in the terminal, or any part thereof, after he has been ordered to leave the terminal or such part by the Director.

Control of vehicles.

**14.** (1) Except with the permission of the Director, no person shall drive a vehicle into, within or out of a terminal.

(2) The driver of a vehicle within a terminal shall comply with such orders as may be given by the Director with regard to the movement of the vehicle within the terminal.

(3) The driver of a vehicle shall, while in or entering or leaving a terminal, comply with such orders as may be given by the Director in accordance with these regulations and with any notice or sign exhibited in accordance therewith.

(4) The Director may direct that any vehicle within a terminal be moved to another place therein or be removed from the terminal.

**15.** The Director may—

(a) by order, either orally or in writing—

(i) prohibit the entry of any animal or article into a terminal;

(ii) require any animal or article to be moved within a terminal in such manner as he may specify; or

(iii) require any animal or article to be removed from a terminal;

(b) move within a terminal any animal or article which in his opinion constitutes an obstruction, nuisance or annoyance;

(c) remove from a terminal any animal or article which is unattended or the presence of which in the terminal constitutes, in the opinion of the Director, an obstruction, nuisance or annoyance.

Powers in relation to animals and articles.

**16.** Except with the permission of the Director, no person shall embark on, or disembark from, a ferry vessel in a terminal—

(a) whilst the ferry vessel is in motion;

(b) otherwise than by an authorized gangway; or

(c) by means of any other vessel.

Persons embarking and disembarking.

**17.** (1) No person shall board, or load any vehicle or other cargo on, a ferry vessel in a terminal without the permission of the master of the vessel.

(2) No person shall travel, or bring a vehicle or other cargo, on board any ferry vessel, after being warned by the Director that the vessel contains its full complement of passengers, vehicles or other cargo.

Permission of master before boarding or loading cargo on ferry vessels.

Business and advertising in terminals.

18. Except with the permission in writing of the Director, no person shall, within a terminal—

- (a) sell or distribute anything, or offer anything for sale, or make any offer of service;
- (b) exhibit any notice or advertisement.

Intoxicated persons.

19. The Director may prohibit any person from entering a terminal, who, in the opinion of the Director, is under the influence of alcohol or drugs to such an extent as to render him a probable danger or source of annoyance to other users of the terminal.

Permission required to remain on ferry.

20. Except with the permission of the master of the vessel, no person shall remain on board a ferry vessel in a terminal.

General prohibitions.

21. No person shall, whilst within a terminal or on a vessel within a terminal—

- (a) throw, deposit, leave or drop, litter, paper or rubbish, save in bins or containers provided for the purpose;
- (b) throw, deposit, leave or drop, anything capable of causing injury to person or property;
- (c) throw any life buoy or equipment from a pier or from a vessel, except in cases of emergency;
- (d) open or remove, or climb over, any wall, fence, railing, barrier, gate or post erected in a terminal; or
- (e) beg.

Offences and penalties.

22. (1) Any person who contravenes paragraph (2) of regulation 4, paragraph (1) of regulation 6, regulation 10, paragraph (4) or (5) of regulation 11, paragraph (a) or (b) of regulation 13, paragraph (1), (2) or (3) of regulation 14, paragraph (a), (b) or (c) of regulation 16, paragraph (1) or (2) of regulation 17, paragraph (a) or (b) of regulation 18, regulation 20, or paragraph (a), (b), (c), (d) or (e) of regulation 21, shall be guilty of an offence.

(2) In the event of a contravention of paragraph (2) of regulation 4, paragraph (a) or (b) of regulation 5, or paragraph (5) of regulation 23, the master of the vessel concerned shall be guilty of an offence.

(3) Any person who fails to comply with a notice served under regulation 7, or fails to make a return under regulation 8, shall be guilty of an offence.

(4) Any person guilty of an offence under this regulation shall be liable on conviction to a fine of two thousand dollars.

23. (1) The fees prescribed in Part X of the First Schedule to the Merchant Shipping (Fees) Regulations shall be paid, in respect of the vessels to which they relate, for berthing in a terminal.

Berthing and fees therefor.  
(Cap. 281, sub. leg.)

(2) The following vessels shall be exempt from the payment of berthing fees—

- (a) a cargo lighter or junk working cargo to or from the terminal or to or from a vessel moored alongside the terminal;
- (b) a fresh water lighter or barge or similar vessel supplying fresh water to a vessel in a terminal;
- (c) a fuelling lighter or barge supplying fuel to a vessel in a terminal;
- (d) a vessel used to transfer passengers to or from a ferry vessel in a terminal;
- (e) any other vessel or class of vessel in a terminal which the Director may exempt.

(3) Subject to paragraph (4), a separate fee shall be paid for each berthing.

(4) Where a vessel leaves a berth in a terminal, in consequence of a direction made under—

- (a) sub-paragraph (c) of paragraph (2) of regulation 6, to move the vessel within a terminal; or
- (b) sub-paragraph (d) of paragraph (2) of regulation 6, to remove the vessel from a terminal,

no fee shall be chargeable on the reberthing of the vessel.

(5) Except with the permission in writing of the Director, a vessel shall not remain at a berth in a terminal for more than twenty-four hours.

(6) For the purpose of this regulation a vessel berths when it comes alongside, or is in any way secured to, any part of a terminal.

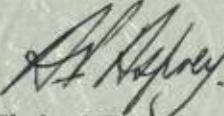
24. There shall be paid by the company operating the ferry service in respect of each passenger embarking on or disembarking from a ferry vessel in a terminal the fee prescribed in Part X of the First Schedule to the Merchant Shipping (Fees) Regulations.

Embarkation and disembarkation fees.  
(Cap. 281, sub. leg.)

25. (1) Nothing in these regulations shall restrict, derogate or otherwise affect any power or duty or the exercise or performance of any power or duty conferred or imposed by law on a public officer.

Saving.

(2) Nothing in these regulations shall restrict, derogate or otherwise affect the right of entry to or movement within a terminal of a vessel in the service of the Government.

  
Clerk of Councils.

COUNCIL CHAMBER,  
25th August 1970.

*Explanatory Note.*

*(This Note is not part of the regulations, but is intended to indicate their general purport).*

These regulations provide for the designation and control of terminals in Hong Kong for passenger ferry vessels plying between Hong Kong and Macau.

商船條例（即香港法例第二八一章）  
一九七零年商船（港澳客輪碼頭）規例

註 釋

（本文並非該規例之任何部份，而祇係以簡述該規例之大意為目的）。

本規例對行駛於香港與澳門間之客輪在香港方面所使用之碼頭之指定範圍及管制事宜加以規定。

POULTRY (SLAUGHTERING FOR EXPORT) REGULATIONS 1970.

<i>Regulation.</i>	ARRANGEMENT OF REGULATIONS.	<i>Page.</i>
	PART I. GENERAL.	
1.	Citation ... ..	5
2.	Interpretation ... ..	5
	PART II. LICENSING.	
3.	Control of export of carcasses and poultry products to specified countries ... ..	7
4.	Prohibition of use of premises as poultry export factory ... ..	8
5.	Grant of licence ... ..	8
6.	Application for licence ... ..	9
7.	Revocation of licences ... ..	9
8.	Surrender of licences ... ..	10
9.	Director to notify appropriate authorities of the revocation or surrender of licence to use premises as a poultry export factory ... ..	11
10.	Licensee leaving Hong Kong to notify Director ... ..	11
11.	Removal of carcasses and poultry products already in premises on grant of licence ... ..	12
	PART III. PREMISES AND EQUIPMENT.	
12.	Situation and screening of premises ... ..	12
13.	Doors ... ..	12
14.	Provision of separate rooms and compartments ... ..	12
15.	Refuse room ... ..	13
16.	Separate room or compartment to be provided for carcasses held for further inspection ... ..	13
17.	Cooling and freezing equipment ... ..	13
18.	Incinerator to be provided ... ..	14
19.	Maintenance of premises and equipment ... ..	14
20.	Situation of boiler ... ..	14
21.	Accommodation and facilities for inspectors ... ..	14
22.	Bathrooms, shower rooms and toilets ... ..	14
23.	Eating of food ... ..	14
24.	Construction and finishing of floors, walls, etc. ... ..	14
25.	Drainage and plumbing ... ..	15
26.	Sewage and drainage system ... ..	15

<i>Regulation.</i>	<i>Page.</i>
27. Potable water supply to be provided ... ..	16
28. Hot water supply ... ..	16
29. Toilet accommodation and washing facilities ... ..	16
30. Storage of clothing and facilities for employees to change clothing ...	17
31. Lighting ... ..	17
32. Ventilation ... ..	18
33. Equipment ... ..	18
34. Trays to be provided ... ..	19
35. Conveyor systems ... ..	19
36. Chilling and defrosting tanks ... ..	19
37. Tables to be provided ... ..	20
38. Water spray equipment ... ..	20
39. Provision of sterilizing equipment ... ..	20
40. Trolleys and containers ... ..	20
41. Refrigeration and freezing equipment ... ..	20
42. Plucking machinery ... ..	21
43. Restrictions on use of equipment employed in the handling or preparation of substances not for human consumption ... ..	21
44. Premises not to be altered without the consent of the Director ... ..	21

## PART IV.

## HYGIENE.

45. Premises ... ..	21
46. Batteries and dropping pans ... ..	21
47. Scalding vats ... ..	21
48. Equipment to be cleaned daily ... ..	21
49. Cleaning of chilling and defrosting tanks ... ..	22
50. Trays and conveyor belts ... ..	22
51. Equipment to be drained after washing ... ..	22
52. Clean and hygienic methods to be employed in inspecting, processing, handling and storing carcasses and poultry products ... ..	22
53. Carcasses, meat, poultry and animal products not to be brought into poultry export factory ... ..	22
54. Storage and handling of substances which may cause objectionable conditions or odours ... ..	22
55. Removal of offal and waste from factory ... ..	22
56. Containers and packing materials ... ..	23
57. Packing ... ..	23
58. Lining of containers ... ..	23
59. Protective clothing ... ..	23
60. Smoking, spitting and personal hygiene ... ..	24
61. Precautions against vermin ... ..	25
62. Use of disinfectants and insecticides ... ..	25

<i>Regulation.</i>	<i>Page.</i>
63. Substances and ingredients used in processing carcasses or preparing poultry products ... ..	25
64. Inspector to be informed of carcasses or poultry products suspected of being contaminated, unwholesome or adulterated ... ..	25
65. Vehicles used for conveying carcasses and poultry products ... ..	26

## PART V.

## SLAUGHTER AND ANTE-MORTEM INSPECTION.

66. Inspections to be carried out by inspectors ... ..	26
67. Poultry to be inspected <i>ante mortem</i> ... ..	26
68. Restrictions on entry of poultry to premises and slaughter room ...	26
69. Presentation of poultry for ante-mortem inspection ... ..	27
70. Condemnation of poultry on ante-mortem inspection ... ..	27
71. Prohibitions and procedures in respect of poultry condemned on ante-mortem inspection ... ..	27
72. Poultry classed as suspect on ante-mortem inspection ... ..	27
73. Poultry classed as passed on ante-mortem inspection ... ..	28
74. Restrictions on feeding poultry before slaughter ... ..	28
75. Method of slaughter ... ..	28
76. Place of slaughter ... ..	28

## PART VI.

## PROCESSING AND POST-MORTEM INSPECTION.

77. Application of Part VI ... ..	28
78. Scalding, plucking and bleeding ... ..	29
79. Stubbing ... ..	29
80. Singeing, venting and washing ... ..	29
81. Heads, feet and viscera not to be removed until post-mortem inspection ... ..	29
82. Restrictions on removal of carcasses ... ..	29
83. Post-mortem inspection ... ..	30
84. Condemnation of carcasses on post-mortem inspection ... ..	30
85. Incisions in carcasses ... ..	31
86. Suspect carcasses ... ..	32
87. Carcasses passed on post-mortem inspection ... ..	32
88. Carcasses and poultry products to be subject to additional inspection	32
89. Procedure in respect of condemned carcasses ... ..	33
90. Compensation not payable in respect of condemned carcasses or poultry products ... ..	33
91. Disposal and treatment of condemned carcasses ... ..	33
92. Washing and chilling of carcasses ... ..	33
93. Restrictions on the use of additives ... ..	35
94. Disposal of viscera ... ..	35

Regulation.

Page.

**PART VII.**

**PRESERVING AND CANNING.**

95.	Carcasses and poultry products to be preserved ... ..	35
96.	Period within which the process of preserving is to be commenced and completed ... ..	36
97.	Freezing ... ..	37
98.	Canning ... ..	37
99.	Preservation by drying ... ..	39
100.	Preservation by pickling or salting ... ..	39

**PART VIII.**

**INSPECTION SERVICE.**

101.	Inspectors not to have financial interest in poultry ... ..	39
102.	Licensee to pay for inspection service ... ..	39
103.	Inspector to report contraventions to the Director ... ..	39
104.	Inspector may prohibit use of equipment, rooms or compartments contravening these regulations ... ..	40

**PART IX.**

**TAGS, LABELS AND INSPECTION MARKS.**

105.	Inspection marks ... ..	40
106.	Labels and marks not to be applied directly to carcass or poultry product ... ..	41
107.	Tags ... ..	41
108.	Labels ... ..	42
109.	Specimens of inspection marks and labels be sent to appropriate authorities for information ... ..	42

**PART X.**

**MISCELLANEOUS.**

110.	Export certificates ... ..	43
111.	Director to give information to appropriate authorities upon grant of licence to use premises as a poultry export factory ... ..	44
112.	Records ... ..	44
113.	Director may vary or rescind decisions of inspectors ... ..	44
114.	Person aggrieved to have a right of appeal ... ..	45
115.	Liability for nuisance not affected ... ..	45
116.	Manner of signifying approval of Director ... ..	45
117.	Offences ... ..	45
118.	Commencement of prosecutions ... ..	46
119.	Power of Director to give directions to licensee ... ..	46
120.	Requirements of these regulations to be additional to and not in derogation of other enactments ... ..	46
First Schedule.	Name of country ... ..	47
Second Schedule.	Poultry export factory licence ... ..	47
Third Schedule.	Inspection fees ... ..	47
Fourth Schedule.	Provisions the contravention of which is an offence ... ..	48

**PUBLIC HEALTH (ANIMALS AND BIRDS) ORDINANCE.**  
(Chapter 139).

**POULTRY (SLAUGHTERING FOR EXPORT)  
REGULATIONS 1970.**

In exercise of the powers conferred by section 3 of the Public Health (Animals and Birds) Ordinance, the Governor in Council has made the following regulations—

**PART I.**

**GENERAL.**

1. These regulations may be cited as the Poultry (Slaughtering for Export) Regulations 1970. Citation.
2. In these regulations, unless the context otherwise requires— Interpretation.
  - “adulterated” in relation to a carcass or poultry product means that a substance—
    - (a) has been mixed with, added to, placed upon or removed from; or
    - (b) has in any manner contaminated, the carcass or poultry product so as to—
      - (i) increase it in bulk or apparent size or otherwise give it a deceptive appearance; or
      - (ii) render it unfit for human consumption; or
      - (iii) injuriously affect its quality, flavour, substance or nature;
  - “appropriate authority” means a person, government department or other body or organization, of a country specified in the First Schedule, appearing to the Director to have administrative control over, or responsibility for, regulating the importation of carcasses and poultry products into the country so specified; First Schedule.
  - “carcass” means the whole or any part of a carcass of slaughtered poultry;
  - “condemned” in relation to any poultry, carcass or poultry product, means condemned by an inspector under these regulations;
  - “edible” means suitable and fit for human consumption;

"employee" includes every person working in a poultry export factory, whether or not employed by the licensee;

"equipment" includes all machinery, plant, tools, utensils, implements, conveyor systems, carts, trolleys, trucks, instruments, bins, containers, electrical and gas fittings, taps, faucets, drains, pipes, tanks, cisterns, basins, latrines, urinals, furnishings and other equipment of any kind in a poultry export factory;

"export" means to take or send out of Hong Kong by any means;

"export certificate" means an export certificate or any copy thereof issued by an inspector under regulation 110;

"food" means food for human consumption;

"inspector" means a public officer appointed as an inspector under section 17 of the Ordinance;

"licence" means a licence granted under paragraph (1) of regulation 5;

"licensee" means a person who holds a licence granted to him and also means a deputy appointed under regulation 10;

"packing material" includes all material used—

- (a) to pack or wrap carcasses or poultry products; or
- (b) to line containers in which carcasses or poultry products are packed;

"poultry export factory" means a place used or intended to be used for any or all of the following purposes, namely—

- (a) the slaughter of poultry the carcasses or products of which are intended for export to a country specified in the First Schedule;
- (b) the inspection or processing of carcasses or poultry products intended for export to such a country;

"poultry product" means food prepared from edible parts of poultry in combination with other edible substances;

"premises" includes—

- (a) all buildings which are part of a poultry export factory; and
- (b) all loading bays or other places where carcasses or poultry products are loaded into vehicles for removal from a poultry export factory;

"process" includes any act, other than cooking, done in the preparation, preservation or packing of—

- (a) a carcass; or

First Schedule.

(b) a poultry product,

which is intended for human consumption;

"unwholesome" in relation to a carcass or poultry products means—

- (a) unsound, injurious to health or otherwise rendered unfit for food;
- (b) filthy, putrid or decomposed;
- (c) processed or stored under insanitary conditions so that the carcass or poultry product may become contaminated with filth or be rendered injurious to health; or
- (d) packaged in a container, wrapper or can composed of or containing any poisonous or deleterious substance which may render the carcass or poultry product injurious to human health.

## PART II.

### LICENSING.

3. (1) No person shall export, attempt to export or permit the export of, any carcasses or poultry products to a country specified in the First Schedule unless—

- (a) the carcasses are of poultry slaughtered in a poultry export factory in accordance with these regulations;
- (b) the poultry used in the preparation of the poultry products has been so slaughtered;
- (c) the carcasses or poultry products, as the case may be, have been processed and inspected in a poultry export factory in accordance with these regulations; and
- (d) at the time when he exports or attempts to export the carcasses or poultry products there exists an export certificate in respect of such carcasses or poultry products.

(2) No person shall—

- (a) slaughter poultry the carcasses or products of which he knows are intended to be exported to a country specified in the First Schedule; or
- (b) process carcasses or poultry products which he knows are intended to be so exported,

other than in a poultry export factory in accordance with these regulations.

Control of export of carcasses and poultry products to specified countries.  
First Schedule.

Prohibition of use of premises as poultry export factory.

4. No person shall use or permit the use of any premises as a poultry export factory unless there is in force in respect of such premises a licence.

Grant of licence.

5. (1) The Director may, subject to these regulations, grant a licence in respect of the premises referred to in the licence for use as a poultry export factory and may attach to the licence such conditions as he may see fit to impose.

Second Schedule.

(2) A licence shall be in the form prescribed in the Second Schedule and shall not be transferable.

(3) The Director shall not grant a licence unless he is satisfied that—

(a) the site of such premises is suitable for the establishment and maintenance thereon of a poultry export factory, having regard to all the circumstances and in particular to—

- (i) the present use of land or premises near the site;
- (ii) the availability of satisfactory electricity and potable water supplies and of a hygienic sewage disposal system capable of adequately serving the proposed poultry export factory; and
- (iii) the requirements of these regulations and of any other enactment;

(b) the applicant has obtained all permits, approvals, consents and licences required under any enactment or Crown lease in connexion with the construction, reconstruction, alteration, adaptation and the use of the premises as the case may be, as a poultry export factory;

(c) the premises if constructed, reconstructed, altered or adapted in accordance with any specifications, plans and diagrams delivered to him under paragraph (1) of regulation 6 and approved by him, will comply with these regulations;

(d) the premises—

- (i) are suitable for use as a poultry export factory;
- (ii) are clean and in a good state of repair; and
- (iii) have not been constructed, reconstructed, altered, adapted or equipped otherwise than in accordance with these regulations and any specifications, plans and diagrams delivered to and approved by the Director in connexion with the application for the licence;

(e) the equipment in the premises is in a good state of repair and in proper working order; and

(f) the applicant is a fit and proper person to be granted the licence.

(4) A licence shall—

- (a) clearly identify the premises in respect of which it relates;
- (b) bear a number which shall appear on every licence which may thereafter be granted under these regulations in respect of the premises to which the licence relates;
- (c) bear the full name of the licensee; and
- (d) remain in force until it is surrendered or revoked.

6. (1) An application for a licence shall be made—

(a) by delivering to the Director—

- (i) an application in writing in such form as the Director may require; and
  - (ii) such specifications, plans and diagrams of the proposed poultry export factory and the equipment to be installed therein as the Director may require; and
- (b) by payment to the Director of a fee of three hundred dollars for the inspection of premises on the application for a licence.

Application for licence.

(2) Every document delivered by the applicant to the Director under this regulation or pursuant to any requirements of the Director under these regulations shall be certified under the hand of the applicant as true and accurate.

7. (1) Subject to paragraph (2) the Director may revoke a licence—

Revocation of licences.

(a) if the premises in respect of which the licence is granted are reconstructed, altered or adapted without the consent in writing of the Director; or

(b) if the grant of the licence has to any material extent been induced by a misrepresentation, whether fraudulent or innocent, made to the Director by or on behalf of the applicant for the licence;

(c) if the applicant failed to disclose to the Director any material fact relevant to the granting of the licence—

- (i) of which the Director was not aware when the licence was granted; and

- (ii) which, if it had been disclosed to the Director before the licence was granted might have caused the Director to withhold the grant of the licence;
- (d) in the event of a contravention of these regulations or of the conditions of the licence—
- (i) by the licensee; or
  - (ii) for the occurrence of which the licensee was, in the opinion of the Director, either wholly or partly responsible;
- (e) in the event of the failure of the licensee to comply with any direction or requirement of the Director or an inspector under these regulations;
- (f) if the licensee or, where the licensee is a corporation or firm, any director of the corporation or partner of the firm is convicted of—
- (i) an offence triable on indictment which in the opinion of the Director renders the licensee unfit and not a proper person to continue to hold a licence;
  - (ii) an offence under these regulations; or
  - (iii) an offence under any other enactment in relation to the slaughter of poultry, or the processing, handling or storage of carcasses or poultry products.
- (2) The Director shall not revoke a licence under paragraph (1) unless—
- (a) he has first called upon the licensee to show cause within such reasonable period of time as the Director may allow, as to why the licence should not be revoked; and
  - (b) the licensee either fails within the time allowed to show cause or shows cause which, in the opinion of the Director, is inadequate.
- (3) Upon the revocation of a licence under this regulation, the Director shall immediately cause to be served upon the licensee, either personally or by registered post, a notice in writing specifying the general grounds for the revocation.
- (4) Failure to comply with paragraph (3) shall not affect the validity of the revocation of the licence.
- 8.** (1) A licensee may surrender any licence granted to him by—
- (a) giving notice to the Director in writing of the proposed surrender; and

Surrender of licences.

- (b) delivering to the Director the licence which is to be surrendered.
- (2) A notice referred to in sub-paragraph (a) of paragraph (1) may specify the date when the surrender of the licence is to take effect.
- (3) Subject to paragraph (4), the surrender of a licence shall take effect either—
- (a) upon the date specified in the notice, being a date not earlier than the date of receipt of the notice by the Director; or
  - (b) if no such date is so specified, then upon receipt of the notice by the Director.
- (4) Notwithstanding paragraph (3), the surrender of a licence shall not take effect until after the licensee has delivered the licence to the Director.
- 9.** Upon the revocation or surrender of a licence the Director shall promptly notify the appropriate authority in each of the countries specified in the First Schedule—
- (a) of such revocation or surrender;
  - (b) in case of revocation of a licence, of the reason for the revocation and the date thereof;
  - (c) in case of surrender of a licence, of the date when the surrender took effect.
- 10.** (1) A licensee intending to leave Hong Kong shall—
- (a) before so leaving inform the Director in writing—
    - (i) of the date when he intends to leave; and
    - (ii) as to whether or not he intends to return to Hong Kong; and
  - (b) if he intends to return to Hong Kong and if so required by the Director, appoint a deputy willing to act on his behalf, who has authority to act on behalf of the licensee in respect of all matters relating to the poultry export factory of the licensee for so long as the licensee is absent from Hong Kong.
- (2) Without prejudice to regulation 7, if a licensee—
- (a) leaves Hong Kong without first complying with sub-paragraph (a) of paragraph (1);
  - (b) fails to appoint a deputy under sub-paragraph (b) of paragraph (1) when so required by the Director;

Director to notify appropriate authorities of the revocation or surrender of licence to use premises as a poultry export factory.  
First Schedule.

Licensee leaving Hong Kong to notify Director.

- (c) leaves Hong Kong having informed the Director in writing that he does not intend to return to Hong Kong; or
- (d) is absent from Hong Kong for more than six consecutive months,

the Director may revoke the licence granted to the licensee.

Removal of carcasses and poultry products already in premises on grant of licence.

**11.** If at the time of the grant of a licence the premises in respect of which the licence is granted already contain carcasses or poultry products such carcasses or poultry products—

- (a) shall be removed from the premises under the supervision of an inspector before the inspection and slaughter of poultry is commenced under these regulations; and
- (b) shall not be represented or dealt with as having been inspected under these regulations.

### PART III.

#### PREMISES AND EQUIPMENT.

Situation and screening of premises.

- 12.** The premises shall be—
- (a) separate and distinct from any other premises or place habitually used for—
    - (i) the slaughter of animals or poultry; or
    - (ii) the preparation for human consumption of the carcasses of animals or poultry; and
  - (b) constructed and properly screened to the satisfaction of the Director, so as to prevent, so far as practicable, the entry of rats, mice and other vermin and the entry of flies and other insects.

Doors.

**13.** All doors shall be close fitting and equipped with effective self-closing devices so as to prevent, so far as practicable, the entry of rats, mice and other vermin.

Provision of separate rooms and compartments.

- 14.** (1) Rooms or compartments where poultry is—
- (a) held before slaughter;
  - (b) slaughtered; or
  - (c) plucked,

shall be separate and distinct from other rooms or compartments in the premises where other stages in the processing of carcasses or poultry products are carried out, or where carcasses or poultry products are inspected or stored.

(2) Such separate rooms and compartments shall be provided in the premises as, in the opinion of the Director, may be required for the processing of poultry in a hygienic manner.

**15.** (1) Provision shall be made to the satisfaction of the Director, for the storage of accumulated refuse until disposal either—

Refuse room.

- (a) in a separate refuse room which—
  - (i) is properly ventilated;
  - (ii) has tightly fitting doors; and
  - (iii) is provided with proper drainage and facilities for washing down; or
- (b) outside the premises, in a properly constructed hygienic bin or container of adequate size, situated at such distance from the premises as may be necessary to ensure that there is no risk of contamination of any part of the premises or of the carcasses or any poultry product therein.

(2) A refuse room shall have—

- (a) a floor which is impervious to moisture;
- (b) walls which are—
  - (i) impervious to moisture up to a height of six feet; and
  - (ii) resistant to moisture above that height; and
- (c) a ceiling which is resistant to moisture.

**16.** A separate room or compartment shall be provided which is—

Separate room or compartment to be provided for carcasses held for further inspection.

- (a) of sufficient size to hold all carcasses which for any reason may be required to be held pending further post-mortem inspection in accordance with regulation 86;
- (b) so equipped that it may be securely locked; and
- (c) located as the Director may require.

**17.** (1) Coolers and freezers shall be—

Cooling and freezing equipment.

- (a) of such construction, design, size and capacity as to enable regulations 92 and 97 to be complied with; and
- (b) equipped with floor racks, pallets or other means of ensuring to the satisfaction of the Director that carcasses or poultry products stored therein will be maintained in a wholesome condition.

(2) Freezing rooms shall have forced air circulation.

Incinerator to be provided.

18. An efficient incinerator, situated at such distance from the premises as the Director may require, shall be provided for the disposal of refuse, and of carcasses and poultry products condemned by an inspector.

Maintenance of premises and equipment.

19. (1) The premises and the equipment therein shall be maintained by the licensee in a good state of repair and in a clean and hygienic condition.

(2) The storage and supply rooms and the equipment therein shall be kept dry.

Situation of boiler.

20. If a boiler is installed in the premises, it shall be so placed that dirt and objectionable odours or fumes from it cannot enter any part of the premises where carcasses or poultry products are processed, inspected, handled or stored.

Accommodation and facilities for inspectors.

21. The licensee shall provide in the premises, without charge, and to the satisfaction of the Director—

- (a) suitable office accommodation together with adequate furniture, lighting and heating for such accommodation;
- (b) washing facilities;
- (c) sanitary conveniences; and
- (d) cupboards or lockers for clothing.

for use by the Director, inspectors and other public officers when performing their duties or exercising their powers under the Ordinance.

Bathrooms, shower rooms and toilets.

22. Every bath or shower room and all toilet accommodation which opens directly into rooms where carcasses or poultry products are exposed shall be—

- (a) fitted with self-closing doors; and
- (b) adequately ventilated to the outside of the premises only.

Eating of food.

23. No person shall eat food in any part of the premises where poultry is inspected, processed, handled or stored.

Construction and finishing of floors, walls, etc.

24. In any room where carcasses or poultry products are inspected, processed, handled or stored—

- (a) the floor shall be so constructed or finished that it is impervious to moisture and may be easily and thoroughly cleaned;
- (b) the walls, partitions, doors and posts shall be smooth and constructed of materials which are—
  - (i) impervious to moisture up to a height of six feet above the floor; and

- (ii) resistant to moisture above that height; and
- (c) the ceilings shall be moisture resistant, and so finished and sealed as to prevent—
  - (i) penetration by; and
  - (ii) the accumulation thereon of, dust and dirt from any source.

25. (1) There shall be an efficient drainage and plumbing system for the premises and, so far as may be necessary, for the equipment.

Drainage and plumbing.

(2) Such drains, pipes, gutters, traps and vents shall be installed and fitted as the Director may, in respect of any particular premises or equipment, require.

(3) The drainage and plumbing systems shall be so constructed and maintained as to provide quick run-off for all water from the premises and equipment, and of all surface water in and around the premises.

(4) Provision shall be made for the disposal of all surface water and waste water so that it will not create a nuisance or hazard to health.

26. (1) The sewage system shall have sufficient fall and capacity to—

Sewage and drainage system.

- (a) carry away efficiently all waste from processing operations; and
- (b) prevent, so far as possible, blockage or over-load of the system.

(2) Traps in the sewage system—

- (a) shall not be located near any part of the premises where carcasses or poultry products are—
  - (i) inspected, processed, handled or stored; or
  - (ii) loaded into vehicles for removal from the poultry export factory;

(b) shall be fitted with covers; and

(c) shall be so constructed that they may be readily cleaned out.

(3) In areas of the premises which are required to be washed down frequently, every floor drain shall be—

(a) equipped with a deep seal trap; and

(b) so installed that effluent cannot back up and flood the floor.

(4) Floor drains in areas of the premises which do not require to be washed down at frequent intervals, need not be equipped with deep seal traps if—

- (a) the Director is satisfied that the traps are unnecessary; and
- (b) the floor drains are connected to a secondary drainage system which in turn discharges into a properly trapped and vented expansion chamber in such manner that if any back up occurs no effluent will enter the premises.

(5) Drainage from latrines and urinals—

- (a) shall be by means of separate soil pipes until the effluent passes outside the premises;
- (b) shall not discharge into a grease trap; and
- (c) shall not enter the sewer lines at a point where there is a possibility of the effluent backing up and flooding the floor of the premises.

Potable water supply to be provided.

**27.** (1) The premises shall be provided throughout with an ample piped supply of fresh clean potable water which shall be—

- (a) delivered throughout the premises under adequate pressure; and
- (b) protected against pollution.

(2) The licensee shall, whenever so directed by the Director, provide such evidence as may be necessary to satisfy the Director of the potability and purity of the water supply in the premises.

Hot water supply.

**28.** In every place where it is necessary for the proper cleaning of the premises and equipment—

- (a) an adequate supply of hot water; and
- (b) hot water hose connexions,

shall be provided to the satisfaction of the Director.

Toilet accommodation and washing facilities.

**29.** (1) Toilet accommodation shall be provided which is equipped with—

- (a) lavatory basins and urinals to a standard and of a number not less than that required in respect of industrial undertakings by the Building (Standards of Sanitary Fittings, Plumbing, Drainage Works and Latrines) Regulations;
- (b) an adequate number of washbasins with an ample and constant supply of hot and cold water; and
- (c) metal containers for the reception of used towels and other waste.

(Cap. 123, sub. leg.)

(2) The licensee shall provide and maintain an adequate supply of hand towels and soap in the toilet accommodation.

(3) Facilities for cleaning utensils and washing hands shall be provided at such places in the premises as the Director may require.

(4) Durable signs written in Chinese characters, requiring employees to wash their hands before returning to work, shall be posted and maintained in a conspicuous place in all toilet accommodation.

(5) The licensee shall keep toilet accommodation and the lavatory basins, urinals, washbasins and other sanitary equipment in the premises clean and in good repair and working order.

**30.** (1) Adequate facilities shall be provided in the premises—

- (a) for the storage of overalls, aprons and other working clothing;
- (b) for the storage of the clothing of employees;
- (c) for employees to change their clothing; and
- (d) if so required by the Director, for incubating and testing canned carcasses and poultry products in accordance with paragraphs (9) and (10) of regulation 98.

Storage of clothing and facilities for employees to change clothing.

(2) A sufficient number of containers shall be provided for the temporary storage of soiled linen, overalls, aprons and other items of working clothing.

(3) Clothing shall not be stored in rooms or compartments where carcasses or poultry products are inspected, processed, handled or stored.

**31.** (1) Adequate and effective lighting, whether natural or artificial or a combination of both, shall be provided throughout the premises.

Lighting.

(2) All working surfaces in rooms where poultry is slaughtered or carcasses or poultry products are processed or handled shall receive illumination the intensity of which is not less than thirty lumens per square foot.

(3) At all parts of the premises used for the inspection of poultry, carcasses or poultry products, the light intensity on working surfaces shall be not less than fifty lumens per square foot.

(4) All windows and skylights used for lighting the premises shall, so far as practicable, be kept clean and free from obstruction.

(5) Notwithstanding paragraph (4), any window or skylight may, if necessary, be whitewashed or shaded to mitigate heat or glare.

## Ventilation.

**32.** All rooms and cubicles in which—

- (a) poultry is slaughtered; or
- (b) carcasses or poultry products are inspected, processed, handled or stored,

shall be effectively ventilated by the circulation of fresh air, so that—

- (i) objectionable odours are eliminated;
- (ii) moisture condensation is prevented; and
- (iii) so far as possible, all particles of feathers, down, hair, dust and other impurities which may be injurious to human health are rendered harmless.

## Equipment.

**33.** (1) Equipment including equipment used for or in connexion with the—

- (a) slaughter of poultry;
- (b) processing of carcasses or poultry products; or
- (c) handling of carcasses or poultry products, or of condemned carcasses or poultry products,

shall be—

- (i) conveniently located and suitable for the purposes for which it is intended to be used; and
- (ii) so designed, constructed and installed that it can be easily and thoroughly cleaned.

(2) The Director may direct the licensee to remove from the premises any equipment which in the opinion of the Director—

- (a) is unsuitable for the purpose for which it is intended to be used; or
- (b) is in an unhygienic condition.

(3) Equipment used for the conveyance, handling or reception of condemned carcasses or condemned poultry products—

- (a) shall be distinctly and conspicuously marked with the Chinese character “不宜食用”; and
- (b) shall not be used for any other purpose.

(4) Scalding vats shall—

- (a) be so constructed and installed as to—
  - (i) prevent contamination of pipes used to convey potable water; and

(ii) permit water to enter the vats continuously at a rate which will ensure satisfactory and hygienic scalding of poultry;

- (b) be provided with overflow outlets of sufficient size to enable feathers and water to be readily carried away; and
- (c) discharge only into a floor or valley drain or on to the floor in close proximity to such a drain.

(5) Ice shovels shall be smooth surfaced and made of rust-proof impervious material.

(6) If poultry is to be wax dipped—

- (a) hygienic metal troughs shall be provided to catch any wax from the poultry; and
- (b) only methods approved by the Director shall be employed in reclaiming the wax for re-use.

**34.** (1) Suitable rustproof metal trays, of a design and construction approved by the Director, shall be provided in sufficient numbers to enable each carcass to be eviscerated and kept on an individual tray until post-mortem or further post-mortem inspection is carried out.

Trays to be provided.

(2) The trays shall be so designed and constructed as to ensure that—

- (a) after evisceration, the identity of the viscera with the carcass from which they have been removed can be maintained; and
- (b) blood is not liable to spill from the trays during inspection or normal handling.

**35.** (1) If an overhead mechanical conveyor system is used for transporting carcasses or poultry products within the premises it shall be so designed, constructed and maintained that it can be used to convey the carcasses and poultry products together with the trays upon which they may be placed, in a secure and hygienic manner.

Conveyor systems.

(2) Conveyor belts used for moving plucked carcasses and poultry products shall be of non-metallic waterproof material.

**36.** Chilling and defrosting tanks shall be—

- (a) made of metal or other suitable material which is impervious to moisture;
- (b) of seamless construction, with the edges rolled outwards; and

Chilling and defrosting tanks.

- (c) of such a size that a person may empty the tanks without having to climb inside them.

Tables to be provided.

**37.** (1) Such cutting, eviscerating and inspection tables shall be provided at suitable locations in the premises as the Director may require.

(2) All tables used for the inspection or processing of carcasses or poultry products shall—

- (a) be made of rustproof metal or such other smooth impermeable material as the Director may approve; and  
(b) be so constructed that they may be thoroughly and easily cleaned at frequent intervals.

Water spray equipment.

**38.** Water spray equipment for washing both inside and the outside surfaces of carcasses, shall be—

- (a) installed in the premises;  
(b) of a design and type approved by the Director for installation in the premises; and  
(c) so installed and maintained that it has sufficient water pressure at all spray outlets to enable the carcasses to be thoroughly and efficiently washed.

Provision of sterilizing equipment.

**39.** Such equipment suitable for sterilizing knives and other equipment shall be provided in the premises as the Director may require.

Trolleys and containers.

**40.** (1) Watertight containers for the reception of condemned carcasses, condemned poultry products and all viscera and other waste which may result from processing operations shall be provided in the premises at such locations as the Director or an inspector may require.

(2) The containers, and any trolleys used to convey or hold condemned carcasses or condemned poultry products, shall be so constructed of metal, or other material approved by the Director, as to be capable of being thoroughly and easily cleaned by washing.

(3) The containers shall be equipped with means for securely locking or sealing them.

Refrigeration and freezing equipment.

**41.** If carcasses or poultry products are to be preserved by freezing—

- (a) refrigerators; and

- (b) freezing plant and equipment,

of a type, design, manufacture and capacity approved by the Director for the purpose shall be provided in the premises.

**42.** Machinery for plucking or stubbing carcasses, if provided, shall be constructed and installed in such a manner that any accumulations of feathers may be easily removed therefrom.

Plucking machinery.

**43.** Except with the permission in writing of the Director, equipment used for handling or preparing substances not intended for human consumption shall not be used in any part of the premises where carcasses or poultry products are inspected, processed, handled or stored.

Restrictions on use of equipment employed in the handling or preparation of substances not for human consumption.

**44.** The licensee shall not, except with the approval in writing of the Director, reconstruct, alter, or adapt, or suffer or permit the reconstruction, alteration or adaptation of any premises in respect of which a licence is in force.

Premises not to be altered without the consent of the Director.

#### PART IV.

##### HYGIENE.

**45.** The licensee shall ensure that premises and the equipment therein are kept—

Premises.

- (a) free from refuse and other waste; and  
(b) so far as is practicable, free from—  
(i) loose feathers; and  
(ii) objectionable odours and conditions.

**46.** (1) Poultry batteries and dropping pans shall be cleaned and disinfected regularly with a disinfectant of a type and strength by volume approved by the Director.

Batteries and dropping pans.

(2) All poultry droppings shall be removed from the premises daily.

**47.** When in use, scalding vats shall be completely emptied and thoroughly cleaned not less frequently than once every day.

Scalding vats.

**48.** Equipment used in the slaughter of poultry or in the processing of carcasses or poultry products in a room in which poultry is being slaughtered, plucked or stubbed, shall be thoroughly cleaned at least once each day.

Equipment to be cleaned daily.

Cleaning of chilling and defrosting tanks.

**49.** Tanks used for chilling or defrosting carcasses or poultry products shall—

- (a) be emptied after each occasion in which they are used;
- (b) except when the same carcasses or poultry products are held therein for more than twenty-four hours, be thoroughly cleaned at least once each day when in use; and
- (c) if the same carcasses or poultry products are held therein for more than twenty-four hours, be thoroughly cleaned after emptying.

Trays and conveyor belts.

**50.** If a carcass or poultry product comes directly into contact with—

- (a) a tray; or
- (b) any part of the surface of a conveyor belt,

no other carcass or poultry product may be placed thereon until the tray or that part of the conveyor belt has been thoroughly washed.

Equipment to be drained after washing.

**51.** After washing, equipment which comes into contact with carcasses or poultry products shall be allowed to drain thoroughly under hygienic conditions, and shall not be stacked.

Clean and hygienic methods to be employed in inspecting, processing, handling and storing carcasses and poultry products.

**52.** Clean and hygienic methods shall be used for inspecting, processing, handling and storing carcasses and poultry products, and shall be carried out in such a way that, so far as possible, all carcasses and poultry products remain wholesome and unadulterated.

Carcasses, meat, poultry and animal products not to be brought into poultry export factory.

**53.** The licensee shall ensure that no carcass, poultry product, meat or product of any animal, is brought into a poultry export factory.

Storage and handling of substances which may cause objectionable conditions or odours.

**54.** Substances which may create objectionable conditions or odours shall not be handled or stored in, or in close proximity to, any room, compartment or other place in the premises where carcasses or poultry products are inspected, processed, handled or stored.

Removal of offal and waste from factory.

**55.** All offal and other waste resulting from the evisceration and beheading of carcasses shall be removed from the premises each day, or more often if it is necessary to do so in order to keep the premises in a hygienic state.

**56.** (1) The licensee shall ensure that every container in which carcasses or poultry products are packed and all other packing materials are—

Containers and packing materials.

- (a) clean;
- (b) hygienic;
- (c) free from objectionable odours and substances;
- (d) of sufficient strength and durability to protect adequately carcasses and poultry products during normal handling, transportation and shipping; and
- (e) of a type approved by the Director.

(2) Stocks of packing materials shall be—

- (a) kept in a clean dry store until required for use; and
- (b) handled in a hygienic manner and as little as possible.

**57.** The licensee shall ensure that before removal from a poultry export factory, carcasses and poultry products are packed in such a manner that they will be adequately protected during normal handling, storage, shipping or other means of transportation, against contamination by water, insects, rodents, dust, dirt or objectionable or unhygienic bodies or substances.

Packing.

**58.** (1) Material used to line containers in which carcasses or poultry products are packed shall be strong and of such a nature that—

Lining of containers.

- (a) it will not tear easily; and
- (b) it will remain intact if exposed to moisture from carcasses or poultry products.

(2) Unless the carcasses or poultry products are canned or individually wrapped, the containers in which they are packed shall be lined throughout.

**59.** (1) The licensee shall provide free of charge to every employee—

Protective clothing.

- (a) clean protective clothing of a type approved by the Director; and
- (b) a cap or other suitable head covering to prevent hair coming into contact with or contaminating the carcasses or poultry products.

(2) The licensee shall, at his own expense, launder the protective clothing, caps and head coverings so provided, as often as may be necessary, to ensure that they are kept clean and in a hygienic state.

(3) Every employee who has been provided with protective clothing, a cap or a head covering under paragraph (1), shall—

- (a) wear it at all times when working in the premises; and
- (b) keep it as clean as is consistent with the nature of his work.

Smoking,  
spitting and  
personal  
hygiene.

60. (1) No person shall—

- (a) use tobacco;
- (b) spit; or
- (c) do any other act which is unhygienic, in any part of the premises where—
  - (i) poultry is slaughtered; or
  - (ii) carcasses or poultry products are inspected, processed, handled or stored.

(2) Any employee who—

- (a) has a septic cut, boil, carbuncle or open sore on his hand or on any exposed part of his body;
- (b) is suffering from diarrhoea or vomiting;
- (c) has a septic discharge from his ears or eyes; or
- (d) has reason to believe that he may be a carrier of tuberculosis, cholera, typhoid, paratyphoid, dysentery or organisms or of a food poisoning or enteric infection,

shall immediately inform the licensee, and shall refrain from handling—

- (i) poultry, carcasses or poultry products; and
- (ii) equipment which is likely to come into contact with poultry, carcasses or poultry products.

(3) Except with the permission in writing of a health officer, no licensee shall permit an employee who he knows or has reason to believe may be suffering from any of the conditions or complaints referred to in paragraph (2) to—

- (a) handle poultry, carcasses or poultry products, or equipment or packing materials likely to come into contact with poultry, carcasses or poultry products; or
- (b) be present in any part of the premises where carcasses or poultry products are exposed or handled.

(4) Every employee engaged in handling carcasses or poultry products shall, when so engaged—

- (a) keep his hands, finger nails and all parts of his person which are liable to come into contact with carcasses or poultry products, as clean as is reasonably practicable;

(b) wash his hands thoroughly immediately after—

- (i) using the toilet; and
- (ii) changing his clothing.

61. Without prejudice to paragraph (b) of regulation 12 and to regulation 13, the licensee and every employee shall take all practical precautions to exclude flies, rats, mice and other insects and animals from all parts of the premises where carcasses or poultry products are exposed, inspected, processed, handled or stored.

Precautions  
against vermin.

62. The licensee shall ensure that no person uses any germicide, insecticide, disinfectant, rodenticide, detergent, wetting agent (except pure potable water) or other similar substance in the premises unless the Director has approved—

Use of dis-  
infectants and  
insecticides.

- (a) the type, formula and concentration of the substance used; and
- (b) the manner in which, and the purpose for which, it is used.

63. The licensee shall ensure that no person uses any substances or ingredients in the processing of carcasses or poultry products in a poultry export factory unless such substances or ingredients are—

Substances and  
ingredients used  
in processing  
carcasses or  
preparing  
poultry  
products.

- (a) clean;
- (b) wholesome; and
- (c) edible.

64. (1) An employee who—

- (a) permits a carcass or poultry product in the premises to touch the floor or ground; or
- (b) has reason to believe that a carcass or poultry product in the premises may have touched the floor or ground, or may be contaminated, unwholesome or adulterated,

Inspector to be  
informed of  
carcasses or  
poultry prod-  
ucts suspected  
of being  
contaminated,  
unwholesome  
or adulterated.

shall—

- (i) keep the carcass or poultry product separate so as to maintain its identity;
- (ii) immediately report the occurrence or his belief to an inspector; and
- (iii) when required by the inspector, clearly identify to the inspector the carcass or product in respect of which he has made the report.

(2) The inspector shall carefully inspect every carcass or poultry product in respect of which a report is made under paragraph (1), and shall condemn such carcass or product unless he is satisfied, having regard to all the circumstances and to his inspection, that it is—

- (a) wholesome; and
- (b) unadulterated.

**65.** (1) No person shall use, or permit to be used, a vehicle for conveying carcasses or poultry products processed in a poultry export factory, unless—

- (a) the vehicle is clean and in a hygienic state; and
- (b) such use of the vehicle has been approved by the Director.

(2) Sub-paragraph (b) of paragraph (1) shall not apply in respect of the conveyance in a vehicle of carcasses or poultry products which are in hermetically sealed cans.

(3) The Director shall refuse to approve the use of a vehicle for the conveyance of carcasses or poultry products unless—

- (a) the tray or load-carrying part of the vehicle—
  - (i) is provided with a permanently fixed cover; or
  - (ii) is equipped with some means, approved by the Director, for protecting and preventing contamination of carcasses and poultry products carried thereon; and
- (b) the vehicle is, in the opinion of the Director, suitable in every respect for the conveyance of carcasses and poultry products.

## PART V.

### SLAUGHTER AND ANTE-MORTEM INSPECTION.

**66.** All inspections under these regulations shall be carried out by inspectors.

**67.** (1) The licensee shall ensure that no poultry is slaughtered in a poultry export factory unless it has first been inspected *ante mortem*.

(2) Ante-mortem inspection of poultry shall be carried out not more than six hours before slaughter.

**68.** (1) The licensee shall ensure that no person brings live poultry into any part of the premises other than the slaughter room.

Vehicles used for conveying carcasses and poultry products.

Inspections to be carried out by inspectors.

Poultry to be inspected *ante mortem*.

Restrictions on entry of poultry to premises and slaughter room.

(2) No person shall bring—

- (a) any live poultry into or permit any live poultry to enter the slaughter room unless such poultry has first undergone ante-mortem inspection and has not been condemned;
- (b) any carcass into the slaughter room.

**69.** Poultry shall be presented for ante-mortem inspection in batteries, coops, cages or other containers which shall be—

- (a) constructed;
- (b) situated; and
- (c) lighted,

so that the inspector can clearly see and examine the poultry to the extent necessary to carry out a thorough ante-mortem inspection.

**70.** On ante-mortem inspection, poultry which is clearly suffering from—

- (a) any disease; or
- (b) any condition which would necessitate condemnation of the carcass on post-mortem examination,

shall be condemned.

**71.** (1) Poultry condemned on ante-mortem inspection immediately after being so condemned shall—

- (a) be tagged by the inspector as condemned; and
- (b) be disposed of by the licensee in accordance with the conditions attached to the licence.

(2) The licensee shall ensure that no person removes, except with the permission in writing of an inspector, from the premises any poultry condemned on ante-mortem inspection.

**72.** (1) Poultry, which on ante-mortem inspection is suspected to be, but is not clearly suffering from—

- (a) a disease; or
- (b) a condition which might cause the carcass to be condemned on post-mortem examination,

shall be—

- (i) classed and tagged by the inspector as suspect;
- (ii) segregated from the other poultry; and
- (iii) held for separate slaughter, evisceration and post-mortem inspection.

Presentation of poultry for ante-mortem inspection.

Condemnation of poultry on ante-mortem inspection.

Prohibitions and procedures in respect of poultry condemned on ante-mortem inspection.

Poultry classed as suspect on ante-mortem inspection.

- (2) Poultry so classed as suspect—
- (a) shall be slaughtered at a different place or time from poultry which has been passed on ante-mortem inspection; and
- (b) unless on post-mortem inspection it is found to be free from disease, wholesome, unadulterated and fit for human consumption, shall be—
- (i) kept apart from other carcasses and poultry products; and
- (ii) so handled that there is no risk of it infecting or contaminating other carcasses or poultry products.

Poultry classed as passed on ante-mortem inspection.

73. (1) On ante-mortem inspection, poultry found by an inspector to be free from—

- (a) disease; and
- (b) any condition, which on post-mortem inspection might cause the carcass to be condemned,

shall be classed as passed.

- (2) Poultry so classed shall be—
- (a) kept segregated from poultry which has not been inspected *ante mortem*; and
- (b) submitted for further ante-mortem inspection if not slaughtered within six hours after undergoing ante-mortem inspection.

Restrictions on feeding poultry before slaughter.

74. Poultry shall not be slaughtered if it has had access to food or has fed during the twenty-four hours immediately preceding the time of its intended slaughter.

Method of slaughter.

75. Poultry shall be slaughtered in accordance with good commercial practice in a manner which will result in thorough bleeding of the carcasses and so that breathing stops before scalding.

Place of slaughter.

76. Poultry which has been classed as passed on ante-mortem inspection shall be slaughtered in the slaughter room and not elsewhere in the premises.

## PART VI.

### PROCESSING AND POST-MORTEM INSPECTION.

Application of Part VI.

77. This Part shall not apply in respect of poultry condemned on ante-mortem inspection.

78. After slaughter, carcasses shall be immediately—

- (a) removed from the slaughter room;
- (b) scalded;
- (c) rough plucked; and
- (d) thoroughly bled.

Scalding, plucking and bleeding.

79. As soon as rough plucking and bleeding has been completed, the carcasses shall be—

- (a) removed to a room, not being a room where slaughtering, scalding, rough plucking or bleeding is carried out; and
- (b) thoroughly stubbed so that—
- (i) protruding pinfeathers are removed; and
- (ii) the carcasses have a generally clean appearance, especially on the breast.

Stubbing.

80. (1) Subject to paragraph (4), after stubbing and before final washing and chilling, every carcass shall be—

- (a) singed, so that the vestigial feathers, including hair and down, are removed; and
- (b) vented, so that no faeces remain in the cloaca.

Singeing, venting and washing.

(2) Food remaining in the crop shall be removed, but without making any incision.

(3) The head of every carcass shall be thoroughly washed to clean all—

- (a) food from the mouth; and
- (b) blood from the head and mouth.

(4) If a carcass is to be warm-eviscerated, it shall not be necessary to comply with paragraph (1) until after evisceration.

81. Subject to the directions of an inspector, the feet, viscera and head of a carcass shall not be removed otherwise than at the time of the post-mortem inspection of the carcass.

Heads, feet and viscera not to be removed until post-mortem inspection.

82. The licensee shall ensure that no person removes from the premises—

- (a) any carcass unless it has undergone post-mortem inspection; or
- (b) except with the permission in writing of an inspector, any carcass condemned on post-mortem inspection.

Restrictions on removal of carcasses.